

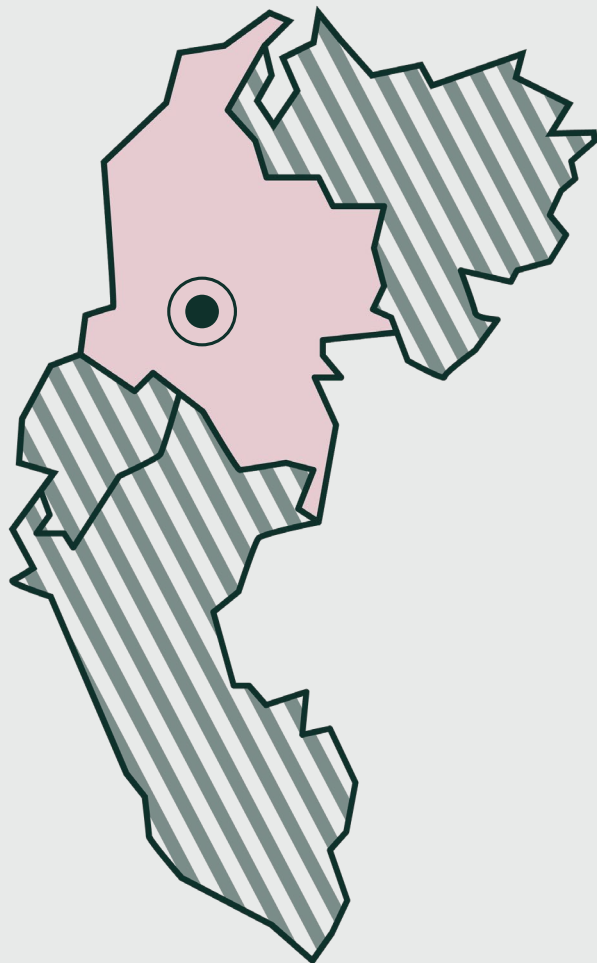


Huila El Desarrollo, Colombia





Overview



-  **Producer:** El Desarrollo Association
-  **Varietal:** Caturra and Colombia
-  **Region:** Gigante, Huila
-  **Process:** Fully Washed
-  **Altitude:** 1300 – 1900 masl
-  **Cup Profile:** Red Apple, Red Currant, Toffee
-  **Screen Size:** Excelso



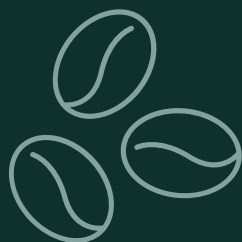
Planning Guide – Fly Crop



FEBRUARY

Reach Out

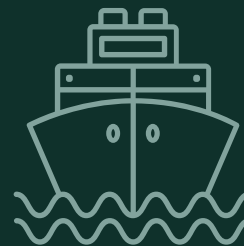
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



APRIL-MAY

Offer Samples

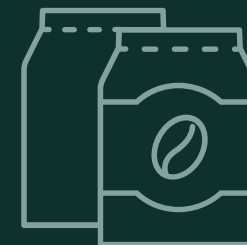
Offer Samples will become available.



MAY

Shipment Begins

Our coffee allocation will begin to ship.



JULY

Stock Arrival

We anticipate stock will be ready for distribution.



Planning Guide – Main Crop



SEPTEMBER

Reach Out

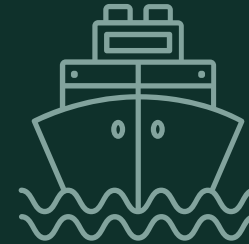
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OCTOBER

Offer Samples

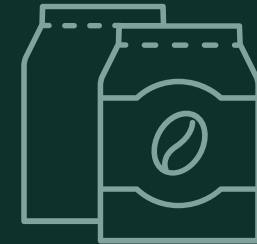
Offer Samples will become available.



NOVEMBER

Shipment Begins

Our coffee allocation will begin to ship.



JANUARY

Stock Arrival

We anticipate stock will be ready for distribution.



About the Producer



The town of Gigante can be found in the east of the Huila region. Situated near the Magdalena river between the West Andes and Matambo Hill, Gigante is rich in forests, rivers and streams. The local economy has an agricultural focus, with coffee production being a significant contributor.

Historically, the municipality was known as the cocoa capital of Huila, and this is reflected in the tasting notes of this refined coffee. The El Desarrollo association is made up of more than 220 small and medium-sized producers, all located on the west slopes of the East Andes that inhabit a total of 41 villages. It is made up of 169 men and 51 women, ranging from 25 to 78 years of age, with a firm passion for coffee cultivation and quality production in each of their harvests.

The coffee is hand-picked in small catchments as it reaches maturity. From here the coffee is hulled and washed on each small producer's farm, before being dried on patios or raised beds under parabolic plastic roofs that protect the coffee during the drying stages. The unique profile from Huila is accentuated by only incorporating coffee produced from the area around Gigante, creating a distinctive cup profile.





Enquire now.

Reach out to your LCM Account Manager
to secure your allocation.