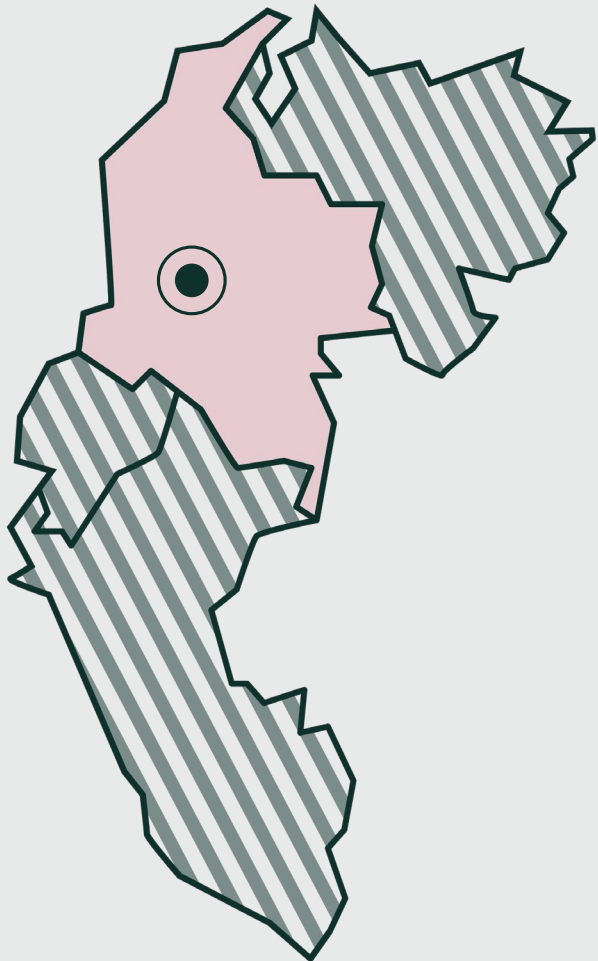




Organic Tolima, Colombia



Overview



Producer: Various Regional Producers



Varietal: Castillo and Caturra



Region: Tolima, Colombia



Process: Washed



Altitude: 1600 - 2200 masl



Cup Profile: Toffee, Summer Fruits, Full Bodied



Certification: Organic



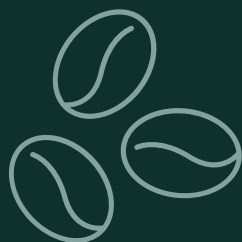
Planning Guide – Fly Crop



FEBRUARY

Reach Out

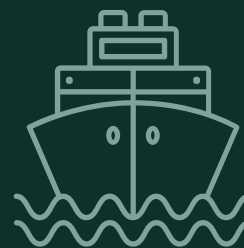
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



APRIL-MAY

Offer Samples

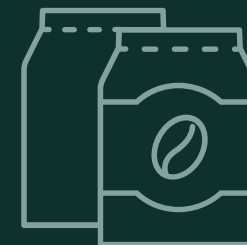
Offer Samples will become available.



MAY

Shipment Begins

Our coffee allocation will begin to ship.



JULY

Stock Arrival

We anticipate stock will be ready for distribution.



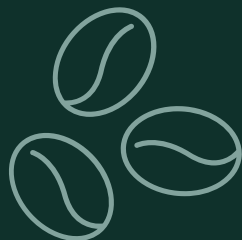
Planning Guide – Main Crop



SEPTEMBER

Reach Out

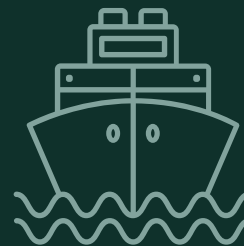
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



OCTOBER

Offer Samples

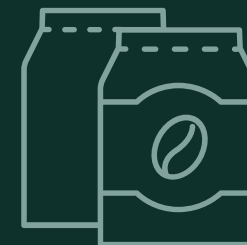
Offer Samples will become available.



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 name Tolima is taken from the Pijao language and was translated from Dulima or Tulima which means “Snow River or Cloud”. The department has an expansive array of climates, from glacial climate zones of 5000masl with temperatures below 0°C, to warm climate altitudinal zones of 400masl and wide valleys with temperatures of 30°C. These diverse ranges help make Tolima the third largest coffee producer in the country, each with unique profiles.

The excellence of the coffee from this department is the result of many environmental conditions. The coffee growing band in the region is favoured for its tropical weather conditions and rich soil, naturally enhanced with volcanic ash from the nearby Nevado del Tolima Volcano. Traditional wet milling and natural drying implemented by the farmers, help to polish off the well-defined characteristics found in coffee from Tolima, often resulting in a full-bodied coffee featuring bold fruits and balanced sweetness.





Enquire now.

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