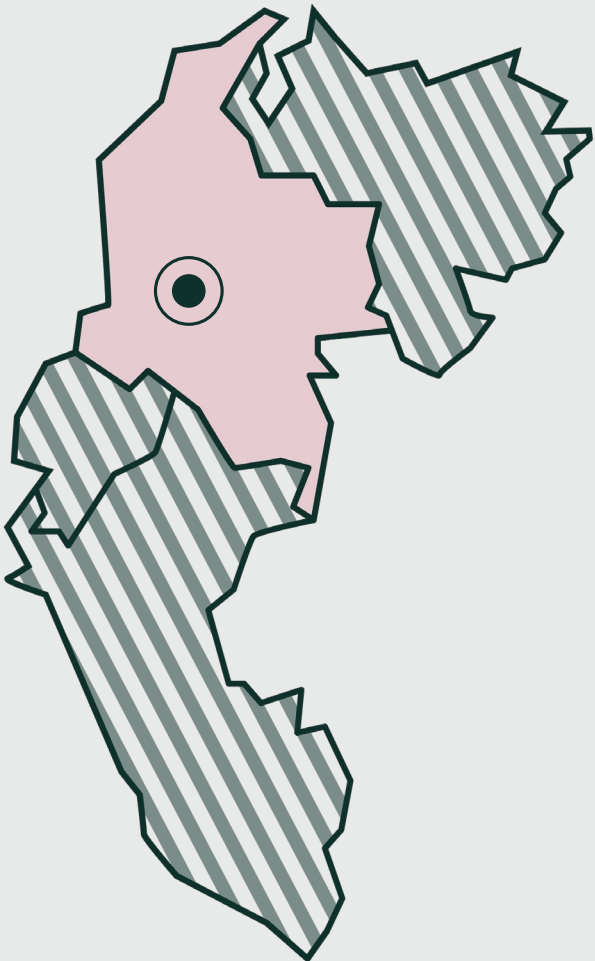




Tolima Rio Atá, Colombia



Overview



Producer: Various Regional Producers



Varietal: Castillo and Caturra



Region: Tolima, Colombia



Process: Washed



Altitude: 1600 - 2100 masl



Cup Profile: Tropical Fruits, Red Berries, Sweet



Screen Size: Excelso



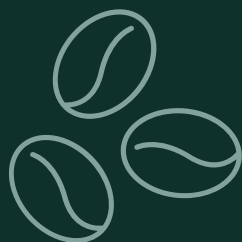
Planning Guide – Fly Crop



FEBRUARY

Reach Out

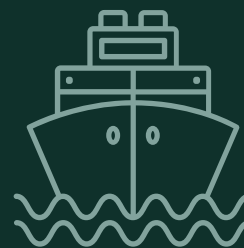
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



APRIL-MAY

Offer Samples

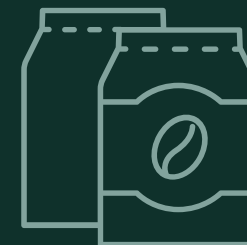
Offer Samples will become available.



MAY

Shipment Begins

Our coffee allocation will begin to ship.



JULY

Stock Arrival

We anticipate stock will be ready for distribution.



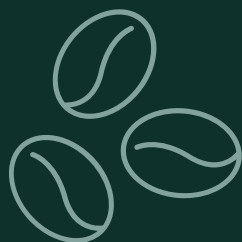
Planning Guide – Main Crop



SEPTEMBER

Reach Out

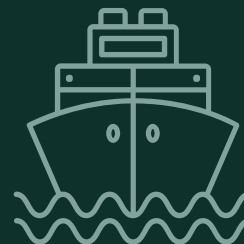
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



OCTOBER

Offer Samples

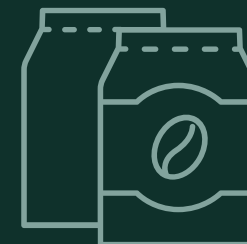
Offer Samples will become available.



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”.

Passing through the Plandanas and Ataco Municipalities, the Atá river is an important landmark of the Tolima department, giving life to coffee, as well as a commercial fishing industry among the hills of western Colombia.

Tolima is a rich agricultural area, sitting at altitudes of 1600 - 2100masl and thrives as the third largest producer of Colombian coffee. Located near the Central Mountain Ranges in the Southwest, the region is favoured for its tropical weather conditions and rich soil, naturally enhanced with volcanic ash from the nearby Nevado del Tolima Volcano.

Both the naturally mineral-laden soil, combined with the traditional wet milling and natural drying processes devised by Tolima farmers, create a high-quality, fragrant coffee featuring bright acidity and ripe, red fruits.





Enquire now.

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