

**VALLE  
DEL  
CAUCA**

LIMEADE • COCOA NIB • TOFFEE

LIGHT

DARK

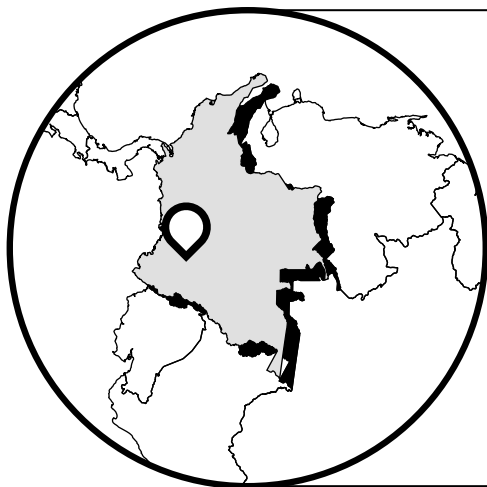
ORIGIN // COLOMBIA  
 REGION // CAUCA  
 PRODUCER // VARIOUS SMALLHOLDER FARMERS  
 VARIETY // CASTILLO, COLOMBIA, CATURRA  
 ELEVATION // 1,200 - 2,100 M.A.S.L.  
 PROCESS // WASHED

**CONNECT**

Seasonally sourced from 10 - 30 smallholding producers in the Cauca region of Colombia, the Valle del Cauca represents the spectrum of flavors that can be found in the region. The coffee produced at higher elevations develops complex acidity and delicate florals, while coffee from lower elevations presents rich chocolate, toffee, and a velvety body. Creating the regional blend brings together a balance that represents the full spectrum of what the producers and varied terrain have to offer.

**EXPERIENCE**

Round, sweet, serving up a bit of juice, the Valle del Cauca is the perfect all-purpose single origin coffee for espresso or drip that will speak to most people. It has an upfront citrus acidity reminiscent of limeade, before rolling into cocoa nib and toffee. It is delicious on its own, but also pairs well with a bit of cream. However you take your coffee, you'll find a way to enjoy this one.



**REGION:**  
*CAUCA*

Located in the southwestern mountains of Colombia, the Cauca region's high altitude produces coffees that with heightened sweetness and acidity. The Valle del Cauca is a regional lot, with coffee from up to 30 producers spanning the elevation range of the region. This lot is balanced out with coffee presenting a softer chocolate and toffee profile that is produced in the lower elevation parts of the region.

**PROCESSING  
METHOD:**  
*WASHED*

Washed Coffees in Colombia are first de-pulped to remove the fruit from the seed. Some mucilage remains on the seed and a fermentation process is used next to remove the remaining coffee fruit. Carmen ferments her coffee for 14 hours. After the mucilage is removed, the coffee seeds are washed and then laid out to dry on raised beds for 10 days.

**NOTES:**