

# FRONTERA DE ACEVEDO

## DECAF COFFEE

### CIDER, MAPLE, BAKING SPICE

REGION : HUILA, COLOMBIA

VARIETIES : COLOMBIA, CASTILLO

ELEVATION : 1350 - 1700 MASL

DECAFFEINATION : SUGAR CANE PROCESS

Fairfield Trading, located within Colombia provided this coffee for us. The team at Fairfield is made up of highly focused, highly respected players within the Colombian Specialty Coffee Industry. Anna Beatriz Bahamon, Fairfield Trading's QC Manager, created this blend for us, highlighting the work of multiple farmers in and around Acevedo, Huila, Colombia.

This Coffee has been decaffeinated using Colombian Sugar Cane Process Decaffeination. This process involves using an extract from Colombian-Grown sugar cane called "Ethyl Acetate" – a natural compound found in many fruits and vegetables. The coffee is then lightly steamed to open it's pores, and then held in tanks where Ethyl Acetate is allowed to bond to the caffeine and is washed away. This produces a coffee that is much more in tune with the natural caffeinated product, without the chemical "funkiness" that many decaf coffees tend to have, and allows us to roast this coffee to retain much more complexity and flavor of the original coffee.

