

# EL CASCABEL

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**Brown Sugar | Cherry**

**COUNTRY:** Colombia

**REGION:** Nariño

**CULTIVAR:** Caturra, Colombia, Castillo

**PROCESSING:** Washed

“Brown Sugar, how come you taste so good ...” A delightful Colombian from the southeast of Nariño, full of brown sugar and cherry notes.

This delightful coffee comes from the small municipality of El Tablón de Gómez. Coffee production in this region is relatively new and untapped, due to the small number of producers (each averaging less than two hectares) and the remote areas these producers are located – along with the presence of guerilla groups over the past few decades. These groups took full advantage of the high climate, remote locations, and lack of government forces in the area, to create a staging area for their operations. Exploiting the ideal climate and soil conditions as well, they grew opium poppy plants and coca to fund their efforts. Around 10 years ago the guerillas were finally forced out of the area, with specialty coffee gaining prominence in the area now that it was safe to grow and buy coffee – with the same growing conditions ideal for opium and coca, also great for coffee.

**ESPRESSO:**

**DOSE:** 20-22g

**YIELD:** 46-52g

**TIME:** 26-32s

**FILTER:**

**DOSE:** 12g

**YIELD:** 200ml

**TIME:** 2-2½ min

**ST. ALi**  
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