



ABOUT THIS COFFEE

Cultivated on the warm slopes of northern Huila, this coffee embodies the wild and untamed spirit of its origin terroir. It is named after the ****_jaguarundi_****, a small wild cat native to the region, known for its agility and adaptability.

Originating from the highlands of Aipe, between 1,000 and 1,800 meters above sea level, this coffee gathers hand-picked cherries from several producers in the municipality, before being sun-dried in their whole fruit. This natural process allows the sugars and tropical aromas to fully develop.

The result: a bright and juicy cup, with aromas of ripe red fruits, panela, and hints of cacao, balanced by a silky body and a sweet finish.

This natural lot reflects the transformation of Aipe's coffee lands into a true sanctuary of biodiversity and expertise, where tradition and innovation meet in the heart of Huila.

Species	Arabica
Process	Natural
Drying	Mecanical dryer
Altitude	1700 - 1800
Harvest	May - July
Type of harvest	Manual

