



ABOUT THIS COFFEE

Grown in the volcanic soils of southwestern Nariño, this coffee is more than an origin — it is the collective expression of thousands of coffee-growing families who have made coffee their way of life.

Behind every lot stands CafeOccidente, an organization that brings together more than 12,000 producers and 2,500 members, supporting the region's coffee sector with structure, vision, and long-term commitment. From its local roots, it drives quality, traceability, and real opportunities for rural communities.

Across these traditionally farmed lands, Castillo, Colombia, and Caturra varieties thrive in balance with their environment. Their presence is no coincidence — they have proven to be well adapted to these farms, valued not only for their resilience but also for the cup quality they consistently deliver. Here, knowledge is not learned overnight; it is passed down through generations.

Beyond the harvest, life on these farms continues.

Species	Arabica
Varieties	Castillo, Cenicafe, Caturra rouge
Process	Washed
Drying	20 days patios
Altitude	1800 - 2100
Harvest	May - July
Type of harvest	Manual

