



CHOCO FCC



Colombia • Cauca

WASHED



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The coffee from this region is unique due to the soil, microclimate, and the sandy-clay terrain. The snow-capped Huila volcano adds a special acidity to the soil through its ash, which is absorbed by the coffee plants and imparts unique, mild acidity and a harmonious fusion of flavors from the diversified production on the farm, including oranges, bananas, and cassava. All these particularities contribute to the coffee's distinctive taste.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Producer	FCC
Species	Arabica
Process	Washed
Drying	Greenhouses
Altitude	1500 - 2000
Harvest	May - July
Type of harvest	Manual