



ABOUT THIS COFFEE

Grown in the heart of Colombia’s Central Andes, this coffee reflects the richness of volcanic soils, mountain climate, and thriving ecosystems that shape its unique cup profile. With floral and aromatic notes, it stands out as a true expression of its origin recognized in the region as a “Slow Town” for its harmony with nature and traditions.

Cultivated by smallholder families who have preserved traditional varieties such as Caturra and Typica, alongside Castillo and Cenicafé 1, Pincelito showcases both genetic purity and consistency in flavor. These varieties, deeply adapted to local soils and microclimates, deliver a cup that is balanced, distinctive, and full of character.

Producer	Sudus
Species	Arabica
Process	Washed
Drying	Greenhouses
Altitude	1500-1750
Harvest	May - July
Type of harvest	Manual

The name Pincelito honors a delicate wildflower (Emilia sonchifolia) often found in coffee fields.

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