



ABOUT THIS COFFEE

The name "CHOCO" refers to the aromatic profile of this coffee and its indulgent notes of caramel, hazelnut, and almond. Our partner Racafé selects coffees from Cauca and Antioquia to meet the desired organoleptic profile.

Coffee production is concentrated in the mountains, around the city of Popayan, the region's capital. Cauca's high plateaus are ideal for coffee production thanks to the richness of volcanic soils and a stable climate year-round. The high altitudes of the surrounding mountains and geographical proximity to Ecuador protect the coffee from Pacific humidity and southerly trade winds.

This coffee was sourced from Racafé, one of Colombia's leading green coffee exporters. Through their CRECER quality charter, Racafé educates producers on the preservation of natural resources, participates in improving the quality of life for coffee farmers via fair remuneration, and provides training to enhance the quality of coffees produced.

Species

Arabica

Process

Washed

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