CHOCO

Colombia • Cauca



ABOUT THIS COFFEE

The name "CHOCO" refers to the aromatic profile of this coffee and its gourmet notes of caramel, hazelnut and almond. A worthy representative of coffees from the Cauca region.

Coffee production is concentrated in the mountains around the town of Popayan, the region's capital. The high plateaux of Cauca are ideal for coffee production, thanks to the rich volcanic soils and stable climate all year round. The high altitudes of the surrounding mountains and the geographical proximity to Ecuador protect the coffee from the humidity of the Pacific and the southern trade winds.

This coffee has been sourced from Racafé, one of Colombia's leading exporters of green coffee. Through their CRECER quality charter, Racafé raises producers' awareness of the need to preserve natural resources, helps to improve coffee growers' quality of life through fair remuneration and provides training to improve the quality of the coffees produced.

Species	**Arabica**
Varieties	**Blend**
Process	**Washed**
Drying	**Greenhouses**
Altitude	**1400 - 2000**
Harvest	**May - June**
Type of harvest	**Manual**

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