

# CHOCO

Colombia • Cauca

BLEND WASHED

BELCO

# CHOCO

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.

BELCO

SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

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