



ABOUT THIS COFFEE

The coffee from the Yaquivá reserve fully reflects its Terroir, shaped by rich soils, a unique microclimate, and sandy-clay terrain. Nearby, the snow-capped Huila volcano enriches the land with mineralized ash, imparting a delicate and refined Acidity to the coffee trees. This natural alchemy harmoniously blends with flavor nuances inspired by the diversity of the Farm's crops, ranging from oranges and bananas to cassava, creating a cup that is both distinctive and memorable.

This coffee is part of the La Orquídea y el Oso project, an initiative led by Producers from the Inzá region. Born from the desire to build a more stable and sustainable model, this project focuses on continuity of relationships, coffee quality, and valuing labor at origin.

Located between 1700 and 2200 meters above sea level in Cauca, production thrives in a high-mountain environment characterized by a great diversity of microclimates.

Farm	OyO
Species	Arabica
Varieties	Blend
Process	Washed
Drying	Greenhouses
Altitude	1800 - 2100
Harvest	May - July
Type of harvest	Manual

