

# Colombia HUILA GARZÓN MITACA

## Cup Profile

Very aromatic with sugar cane sweetness, a well-balanced, round body, bright acidity, and flavors of brown sugar, caramel, cherry and orange drops.

## About this Coffee

Huila is currently the largest producer of coffee in Colombia. However, its development was unconventional and unlike other regions such as Antioquia, Santander or Cundinamarca.

Abundant labor from Huila (as well as Cauca and Nariño), traveled to traditional coffee producing provinces to work as pickers. When they returned to their homeland, they brought not only money, but also coffee beans and knowledge.

The Municipality of Garzón is located in the center of Huila Province. With 6838 coffee farms and 8508 hectares dedicated to coffee farming, Garzón's economy centers around coffee. Coffee comprises 45% of the agro income in the region, and 78% of the labor for the locals. The average farm size is 3.5 hectares, but average coffee area is only 1.5 hectares.

Garzón receives between 1300 to 1600 millimeters of rainfall per year, with dry periods December to February and June to September. There is also an important hydric deficit from July to September.



## Coffee Specification

<b>Region:</b>	Huila
<b>Altitude:</b>	1670 - 1800 masl
<b>Producer:</b>	Garzón Municipality
<b>Varieties:</b>	Caturra: 60%, Castillo: 40%
<b>Moisture:</b>	12.50%
<b>Processing:</b>	Washed
<b>Harvest:</b>	May '18

## Coffee Descriptors

<b>FLAVOR</b>	Orange, Brown Sugar, Caramel, Cherry
<b>BODY</b>	Heavy
<b>ACIDITY</b>	Bright