

# Colombia

## Nariño El Tiple

Colombia is a land of extremes. With vast rain forests, sprawling savannas, huge mountains, and 2,900 kilometers of coastline on two oceans, this equatorial country is one of the most biologically diverse places on Earth. Colombia's incredible variety of microclimates allows it to produce a significant volume of premium washed Arabica every month of the year.

## Nariño

### Incredibly High-Altitude Coffee

The highest-grown Colombian coffee is cultivated in Nariño, a small region bordering Ecuador and the Pacific Ocean. Coffee from these slopes is well-balanced, with high acidity, medium body and a lingering citric sweetness.

**Average Production:**

383,000 bags  
(of 70kg each)

**Altitude:**

1,800 - 1,900  
meters ASL

**Planted Area:**

38,000 hectares

**Processing types for export:**

Washed Arabica

**Producers:**

More than 1,200 in the area; 200 contributed to this coffee

**Harvest:**

2020

**Average farm size:**

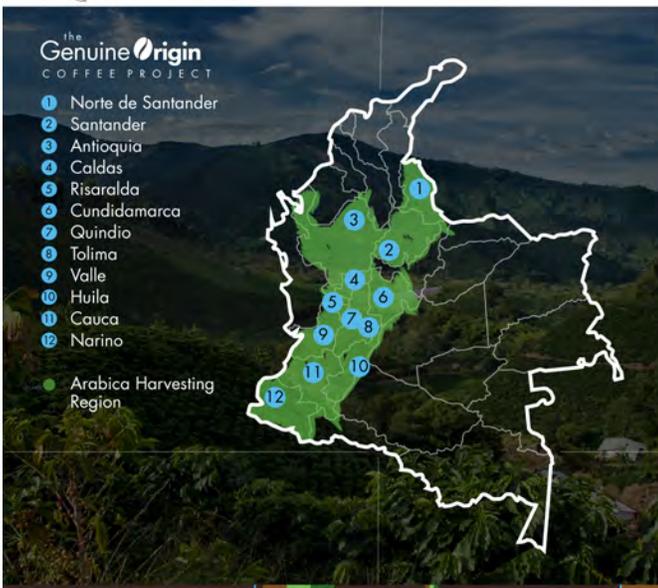
Less than 1 hectare

**Varietals**

Castillo, Caturra



## COLOMBIA



## Family Run Farms

Farms in Nariño are the smallest in Colombia, on average less than one hectare each. Because farmers have such small pieces of land, growers are highly dependent on income from coffee cultivation, and are intensely dedicated to improving quality and yields. The production of specialty coffee in Nariño is an artisanal process led by the coffee grower, his or her family, and other members of the community with whom they share the work.

## The Right Latitude

Because it is just one degree north of the Equator, coffee can be cultivated at extreme altitudes (up to 2,300 meters ASL) in Nariño. Steady year-round sunlight, variation between day and nighttime temperatures, and rich volcanic soils converge to make this a place where lively, deeply sweet coffees are grown.

- **TOPOGRAPHY:** Nariño is home to 12 volcanoes, some of which are still actively enriching the soil today.
- **CLIMATE:** The rainy season begins in August after a long dry period. During the night, the temperature drops to almost 15 degrees Celsius, but heat from the canyons below mitigates the chill.
- **SOIL:** The soil is very rich in organic material, as well as acidic ashes from volcanic eruptions. Many Nariño coffees are shade grown under nitrogen-fixing trees.
- **ELEVATION:** Coffee trees are grown at up to 2,300 meters ASL. It's one of the few areas in Colombia with farms at such high elevations.