



Colombia

Huila Coogracol

About the Coffee

Cooperativa Granos de Colombia (Coogracol), a producer group in the villages of Charco Negro and Buena Vista in the city of Suaza in the Huila department, was founded in 2013. The producers in this cooperative are constantly striving to improve their farming techniques through best practices. Respect for quality on the part of member farmers combined with ideal environmental conditions has enabled Coogracol to offer consistently high-quality coffees for export and excellent cup profiles.

This washed Huila was milled by Agroeco in Santa Marta, Magdalena. The coffee was fermented in tanks for between 30 - 40 hours and sundried. Lohas Beans exported the coffee to Genuine Origin.

Quality Control Evaluation

Flavor: Milk Chocolate, Orange, Almond, Cane Sugar

Body: Medium

Acidity: Medium

Moisture: 12.40%



Producer: Lohas Beans, Coogracol

Mill: Agroeco Mill

Varietals: Caturra, Bourbon, Colombia, Tabi, F8, Castillo

Process: Washed

Region: Huila

Altitude: 1500 - 1800 masl

Harvest Period: May - August