

## Huila El Mirador Tabi

Colombia Green Coffee Beans |  
Genuine Origin

Sebastian Ceron and Miller Ome cultivate the Tabi varietal on their farms in Colombia's Huila department. In the early 2000s, CENICAFE, Colombia's coffee research institute, developed the highly disease-resistant Tabi variety to answer the call for a strong strain that didn't sacrifice flavor. Tabi is a cross between Bourbon, Typica, and Timor Hybrid plants and retains the ideal cup character from its Bourbon and Typica parents while inheriting robust disease resistance from its Timor Hybrid ancestry. In the dialect from the Guambiano native tribe of the Cauca Department, tabi means "good."

Tabi trees are tall, and in this case, grow at 1600 to 2000 masl in the south of Huila, near the majestic Salto de Bordones waterfall. The Magdalena Valley is enveloped by an ideal climate influenced by the Andes Mountains, and the lush volcanic soil is invigorated by the Magdalena River. Sebastian and Miller's neighboring farms in El Mirador and Buenos Aires both benefit from membership in the ASOBOMBO association, where 170 young producers come together to strengthen the land with improved agricultural practices.

### Origin

Colombia

### Region

El Mirador, Huila

### Producer

Sebastian Ceron, Miller  
Ome and Lohas Beans

### Processing

Washed

### Harvest Schedule

September - December

### Variety

Tabi

### Altitude (MASL)

1670-1950

