

# ASOBOMBO ORGANIC HUILA EP

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Huila, Colombia

### PRODUCER

ASOBOMBO, Lohas

Beans

### PROCESSING

Washed and fully  
sundried

### HARVEST SCHEDULE

September - December

### VARIETY

Caturra, Tabi, Colombia,  
Pink Bourbon and  
Geisha

### ALTITUDE (MASL)

1600-2000

## Coffee Background

The ASOBOMBO association is bent on bringing generational change to Huila's coffee community. Nearly half of the 170 young producer members are women, and they all work together as one to strengthen their land with both traditional customs and modern approaches to agriculture.

ASOBOMBO is headed by a team of five, dividing their work into representation, management, and quality control. Empowerment and independence are at the forefront of ASOBOMBO's model, and they focus on agricultural guidance to develop better agronomic practices and coffee-processing techniques. The producers are committed to organic agriculture as the pathway to achieving their dreams of high-value coffee and farm sustainability. With certification premiums like USDA Organic, participating farmers can receive an average of 35% more income for their raw coffee.

This washed process organic Colombia green coffee, sourced in partnership with Lohas Beans, is a regional showcase. A combination of sun-drying and mechanical drying is necessary for Huila's humid climate, influenced by the Andes Mountains that envelop the valley.

Genuine  origin

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