

# HUILA PITALITO EL TIPLE SUPREMO

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Pitalito, Huila, Colombia

### PRODUCER

Various smallholders

### PROCESSING

Washed Process

### HARVEST SCHEDULE

September - December

### VARIETY

Typica, Caturra, Castillo

### ALTITUDE (MASL)

1670-1950

## Coffee Background

Pitalito is the second most populous municipality in Huila, Colombia. The climate is humid, and temperatures usually range between 18-21°C throughout the year except during May, June, and July, when the temperature dips to 12-14°C.

This coffee is named for the Tiple instrument, which is used in traditional Colombian music. El Tiple is Genuine Origin's way of making crowd-pleasing Colombia green coffee more accessible to roasters as a blend that explores Colombia's distinctive micro-climates and flavor profiles. All the coffees were sourced from small, family-owned farms ranging in altitudes from 1,500-1,800masl.

In this coffee, you'll find notes of milk chocolate, stone fruit, almond, and green apple, with a bright acidity and medium body perfect for espresso or filter coffees.

The Supremo coffee bean classification signifies that the green coffee has a screen size of 17. That means the beans have passed through a sifter with holes that are 18/64 inch wide. Larger-sized beans are often correlated with higher quality, although screen size is not the only indicator of coffee quality.

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