

HUILA EL TIPLÉ EXCELSO

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Huila, Colombia

PRODUCER

Various smallholders

PROCESSING

Washed

HARVEST SCHEDULE

April - May

VARIETY

Typica, Caturra, Castillo

ALTITUDE (MASL)

1670 - 1950

Coffee Background

The Huila region is always a favorite when it comes to Colombian coffee. In addition to high-quality - and often award-winning - green coffee beans, Huila is celebrated for its distinctly delicate cup profile, which features bright acidity, sweetness, and a fragrant aroma.

Huila's proximity to the equator and it is rich with volcanic soil. Coffee from Huila has a signature profile: fruit and caramel notes, sweet acidity, and intense aromas. Huila's two harvests occur between September - December (main crop) and April - May/June (mitaca crop).

The Colombia Coffee Federation classifies and evaluates green coffee quality by screen size and the number of defects present in a sample. In Colombia, green coffee beans are considered specialty if it scores above 80 points, has zero primary defects, and has no more than five secondary defects in a 500g sample.

The Excelso classification signifies that the green coffee has a screen size of 14. That means the beans have passed through a sifter with holes that are 14/64 inch wide. Larger-sized beans are often correlated with higher quality, although screen size is not the only indicator of coffee quality.

Genuine  origin

WWW.GENUINEORIGIN.COM | T: 646.828.8585