

# ORGANIC PITALITO ASOBOMBO EXCELSO EP

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

El Bombo, Pitalito,  
Huila, Colombia

### PRODUCER

ASOBOMBO - 170  
smallholders

### PROCESSING

Washed Process

### HARVEST SCHEDULE

April - May

### VARIETY

Caturra, Colombia, Pink  
Bourbon, Geisha

### ALTITUDE (MASL)

1600 - 2000

## Coffee Background

ASOBOMBO is powered by 170 young producers who are collectively betting on success through a generational shift in coffee production. Based in the south of the Huila Province, these producers are committed to carrying on a long legacy of coffee farming and preserving the customs they inherited from their ancestors. At the same time, they're working hard to bring positive change to how they do things, empowered by modern agricultural guidance to improve cultivation and processing on their farms. Nearly half of the members are independent women, and the entire association is headed by a team of five.

The fertile lands of the ASOBOMBO members are nourished by the Magdalena River and the Cascada Salto de Bordonos waterfall. Altitudes range from 1600 to 2000masl, located around one hour from Pitalito.

In Colombian coffee, the term "Excelso" refers to the grade of coffee. Excelso is not associated with a specific variety of coffee or a cup profile; instead, it refers to the size of the coffee bean. Excelso coffee beans are large - generally screen size 15-16. Supremo grade beans are larger, boasting a screen size of 17-18.

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