



COLOMBIA

Stock: 11 in stock | **Categories:** [Colombia](#) |

ADDITIONAL INFORMATION

Bag Size	70 Kg Bags
Grade	Organic Excelso EP fancy Lohas – Grainpro
Farm/Cooperative	ASOPAP (Agropecuarios de Cafes Especiales de Planadas)
Location	Dupuy Jacksonville
Contract	P116971/1
Altitude	1,600 – 1,950 M
Processing	Washed and Sun Dried
Varietals	Caturra, Bourbon, Tipica, Castillo and F6
Harvest	Main Harvest (Mitaca): May to August Fly Crop (Mitad del Ano): November to January
Cupping Notes	Medium Acidity, Smooth Body, Brown Sugar, Chocolate, Stone Fruit
Region	Tolima
Record Id	338490.0

Organic Colombian coffee brought to you by ASOPAP, a collective of dedicated specialty small scale coffee producers situated in the enchanting Planadas of South Tolima. Rooted in a passion for quality coffee and organic principles, ASOPAP's commitment to both flavor and the environment shines through in every cup.

Nestled in the heart of Planadas, ASOPAP is comprised of farmers who share a common vision: to produce exceptional coffee while upholding the highest organic standards. The result is a coffee that

ICT COFFEE

not only delights the senses but also echoes a profound respect for the land and its resources.

With the invaluable support of the Lohas Beans team, ASOPAP's members have delved into the art of successful coffee production. Beyond the farms, these farmers have learned the intricacies of bringing their exceptional coffee to the global stage, enhancing their livelihoods and empowering their community along the way.

Join us in celebrating the harmonious blend of quality, sustainability, and community upliftment that defines ASOPAP's organic Colombian coffee. Each sip carries the essence of Planadas, and with it, the stories of hardworking farmers and their commitment to excellence.

Excelso is a grading term for exportable coffee from Colombia, not related to variety or cupping profile. Excelso coffee beans have a screen size of 15/16, versus Supremo beans which have a screen size of 17/18. Often Supremo and Excelso coffee beans are harvested from the same tree, but they are sorted by size.

EP (European Preparation), represents beans that are screen size 15+ and meticulously sorted and cleaned to ensure coffee is free from defects and impurities.