

COLOMBIA

FTO EXCELSO EP.



WE'VE GOT
YOUR BATCH

GRADE: Excelso EP

REGION: Tolima

ALTITUDE: 1,400 - 2,000 M above sea level

PROCESSING: Washed

DRY MILL LOCATION: Santa Marta-Magdalena

VARIETAL: Caturra, Typica, Castillo, Colombia

CERTIFICATIONS: Fair Trade, Organic

HARVEST MONTHS: May to August and October to January

"Excelso" is a grading term for exportable coffee from Colombia, not related to variety or cupping profile. Excelso coffee beans are large, but slightly smaller than Supremo coffee beans. Excelso coffee beans are a screen size of 15-16, versus Supremo beans which are screen 17. Often Supremo and Excelso coffee beans are harvested from the same tree, but they are sorted by size. These beans include good-to-large flat beans and some peaberries.

CUPPING NOTES: Brown Sugar, Cherry & Molasses, with a High Acidity and a Medium Body: Complex and Syrupy.



NOT JUST COFFEE, YOUR COFFEE.



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