

# 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:** Butterscotch, Chocolate and Citrus Fruit with Floral Undertones, with a Nippy Acidity and a Silky Body.



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