

COLOMBIA

EXCELSO EP

GRADE: Excelso EP

REGION: Blended Regions

ALTITUDE: 1000 to 1,200 M

PROCESSING: Washed

VARIETAL: Mixed Varietals

HARVEST MONTHS: November to May

"Excelso" is a grading term for exportable coffee from Colombia, not related to variety or cupping profile. Excelso coffee beans are a screen size of 15 to 16, versus Supremo beans which are screen 17. Often Supremo and Excelso coffee beans are harvested from the same farms, but they are sorted by size. These beans include good-to-large flat beans and some peaberries. This specific lot would make a great blender, flavor base or dark roast.

CUPPING NOTES: Light Acidity, Medium Body, Mild Citrus, Anise, and Black Pepper.



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