

COLOMBIA ORG EXCELSO EP FANCY



WE'VE GOT
YOUR BATCH

PRODUCERS: ASOBOMBO

ALTITUDE: 1,600 – 2,000 M

PROCESSING: Fully Washed and Sun Dried

VARIETAL: Caturra, Tabi, Colombia, Pink Bourbon and Geisha

CERTIFICATIONS: Organic

HARVEST MONTHS: Main Crop: September to December
Mid Crop: April to June

ASOBOMBO, located south of the Huila Province, was formed by 170 small producers who dreamt of finding a higher value market for their coffee and ensure sustainability for their farms. They are committed to organic and sustainable agriculture. Coffee from this region has a great reputation, thanks to its brilliant acidity, sweetness and aromatic profile and the climatic conditions provided by the influence of the central and eastern cordilleras of the Andes.

CUPPING NOTES: High Acidity, Medium Body, Milk Chocolate, Peach, Brown Spice, Clean and Sweet Finish.



NOT JUST COFFEE, YOUR COFFEE.



ICTCoffee.com | Trading@ICTCoffee.com | 619.338.8335

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OF FINE GREEN COFFEE

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