

# 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:** Bright Acidity, Smooth Body, Milk Chocolate, Pineapple, Sweet Orange, Bright and Sweet Coffee.



NOT JUST COFFEE, YOUR COFFEE.



ICTCoffee.com | Trading@ICTCoffee.com | 619.338.8335

SPECIALTY IMPORTERS  
OF FINE GREEN COFFEE

A PROUD PARTNER OF THE  
HAMBURG COFFEE COMPANY GROUP