



ORIGINS

Huila (South West Colombia)

SPECIES

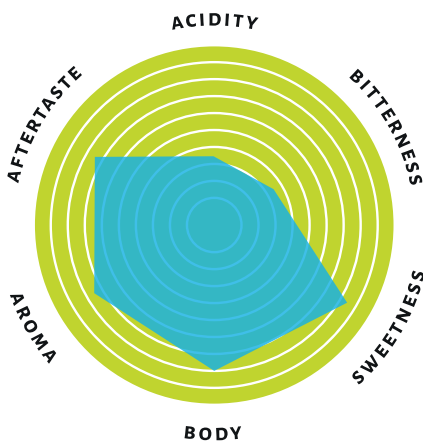
100% Arabica

TASTE NOTES

Fruity, Toffee Apple,
Blackcurrant, Dark Choc

STRENGTH

3.5 / 5



COFFEE BAGS

COLOMBIA

This coffee is wonderfully bright and fruity, with notes of toffee apple and blackcurrant. This coffee has complex juicy body with great sweetness throughout and subtle notes of dark chocolate in the finish. Featured by the Fairtrade Foundation in their pick of ethical coffees "chosen for their people-friendly and eco-friendly credentials"

CECOVASA

Colombia is the third largest producer of coffee in the world and this coffee is sourced from a Fairtrade cooperative of small holder farmers from the Asprotimana Cooperative.

The cooperative is based in the district of Huila and includes 22 villages in the Timana, Elijah and Suaza areas. The cooperative's name is derived from the Timanaes tribe that originally inhabited the region.

Coffee is the main crop, grown on an area of approximately 250 hectares in the foothills of the Andes in an area known as the Central Cordilleras. Within the Cordilleras are several both active and inactive volcanoes, including one called Puracé which is the region's most active.

The majestic, snow-capped Puracé Peak reaches an incredible height of 15,600 ft and is a defining feature of the skyline last erupted in 1950. Today the Asprotimana Cooperative comprises 85 families of small coffee growers who are committed to improving their standard of living by producing and exporting high quality coffee.



What is Fairtrade?

Fairtrade is about better prices, decent working conditions, local sustainability and fair terms of trade for farmers and workers in the developing world. For more information visit info.fairtrade.net/sourcing