



### ORIGINS

Brazil, Colombia, Latin America

### **SPECIES**

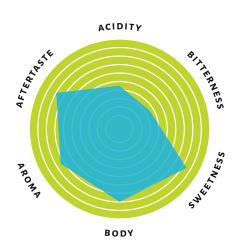
Arabica

#### TASTE NOTES

Smooth Caramel, Toffee, Butterscotch, Almond

## STRENGTH

4/5



# FT BLUE MOUNTAIN

BRAZIL, COLOMBIA & LATIN AMERICA

Caramel, toffee and butterscotch notes abound in a beautifully balanced coffee. Our Blue Mountain Fairtrade Coffee Beans are the perfect blend of Latin American beans, perfect for all-day drinking.

# Colombia

ASPROTIMANA was formed in 2001 as an initiative of 32 producers who were interested in developing more stable marketing channels for its flagship product, coffee, to improve the social and economic position of the families in the area.

The social objectives of the project were initially focussed on the coffee farming families but the medium- and long-term aim is for the benefits to extend more widely through the region as well. 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. The majority of the crop is Caturra coffee, but varieties such as Colombia and Castillo are also grown.

Today the association comprises 85 families of small coffee growers who are committed to improving their standard of living by producing and exporting high quality coffee.

### Brazil

COOCAFE (Cooperative of Coffee Region Lajinha) was founded in 1979 in the city of Lajinha in the state of Minas Gerais. The climate is predominantly humid and the land sees a substantial amount of rainfall throughout the year.



## 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