

COLOMBIA

EXCELSO EP
WASHED



SOURCING

This is an Excelso grade washed processed coffee directly sourced from various small-holders in the region of Antioquia & Quindío.

Colombia is very unique because it is able to produce coffee all 12 months of the year due to its range of micro climates and terrain.

Flowering period is from April - October
Main Crop harvest from September - December
Mitaca Harvest runs from March - June

PROCESS

Washed also known as "Wet Process" which means ripe cherries are de-pulped to remove the outer skin then fermented in tanks for up to 18 hours to breakdown the mucilage. The coffee is fully washed and then sun dried until the optimum moisture content of 12% has been reached to complete the process.

Excelso - grading term and accounts for the greatest volume of coffee exported from Colombia.

EP - European Preparation specifies that the beans are all hand sorted to remove any defects or foreign material. Excelso beans are a screen size of 15-16, slightly smaller than Supremo which are sized on screen 17-18.

Colombian coffee is graded before shipment according to bean size, Supremo and Excelso coffee beans can be harvested from the same tree.

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QUALITY

ORIGIN	COLOMBIA
PRODUCER	VARIOUS SMALL HOLDER FARMERS
REGION	ANTIOQUIA & QUINDIO
VARIETY	BOURBON, CATURRA, TYPICA
GRADE	EXCELSO
PROCESS	WASHED
ALTITUDE	1100-2000 M.A.S.L
SCREEN	15/16
HARVEST	OCTOBER-DECEMBER
TASTE NOTES	ALMOND, CARAMEL, CHOCOLATE, GRAPEFRUIT
Q-GRADE	83

