



Cauca - Rosas (GrainPro)



This lot comes from five different producers all located in the village of El Sauce. All farms adhere to very similar processing and harvest techniques. Coffee is picked fully ripe and depulped on the same day. It then undergoes a dry fermentation for an average of 16-18 hours and then 3-4 washings. Once clean, coffee is moved to drying patios and parabolic dryers for an average of 12 days until it is stable and ready for milling.

ID# 9819

Origin	Colombia
Region	Cauca
Farm	Multiple Farmers
Variety	Castillo, Colombia, F6
Altitude	1800 masl
Proc. Method	Washed

The Regional Select Program was created to highlight the unique profiles we have found that are inherent to specific microregions within Colombia. The regions we are focusing on are Huila, Nariño, Cauca and Tolima. The primary difference between the Microlot Program and Regional Select is the preshipment cupping score.

This program adds yet another tier to our stratified buying structure in Colombia, designed to further reward quality. As the coffees are received at origin, they are separated based on quality and local areas.





The separations look like this:

Regional Select: 86–87 pts

Microlot Program: 87–89 pts

90 Points Program: 90+ pts

We think that the terroir or soil, sun weather, and placement on the planet contribute largely to the flavor of these coffees, when they are picked ripe and handled properly. These coffees are selected by cup and then blended, like a Rhone wine or a local honey that comes from many fields in a 4-mile radius.

For more information about coffee production in Colombia, visit our [Colombia origin page](#).

Gallery Cauca - Rosas (GrainPro)

