

EA - San Agustin - Huila



This specific offering comes from multiple share-holding farmers that reside in the municipality of San Agustín, Huila. This town is well-known for its coffee production and Cafe Imports has visited the farmers of San Agustin on a bi-yearly basis for the past six years now. It is a truly beautiful place filled with beautiful people, and wonderful coffee.

Take advantage of a great program dedicated to bringing the highest quality, naturally processed decaf to market! Origin Select Decafs are sourced green by Café Imports prior to decaffeination, breaking from the industry norm. By doing this, we are able to provide the highest quality water and E.A. (sugar cane) processed products available. Offerings with the "Farm Select Decaf" name go one step further: We have carefully chosen microlots to be decaffeinated, in order to offer an even higher-end line of traceable options.

For many years, Colombia was the number-one world producer of washed coffees, and the second-largest producer to Brazil. In 2000, Colombia was surpassed by Vietnam, and then the rust infestation of 2008 set them back significantly. Today they are currently in the top five of coffee production with roughly 10 million bags

ID# 10408

Origin	Colombia
Farm	Multiple Farmers
Variety	Caturra, Castillo
Altitude	1600-1800 masl
Proc. Method	Washed, sun and machine-dried, E.A decaffeinated

The Cup

" Dark chocolate, nutty, balanced and sweet."



per year. Colombian farmers and citizens alike drink a lot of coffee every day; nearly 20% of their annual production.

Colombia has over 600,000 farms, most of them farmed by small landholders with less than 5 acres nestled in the hills at roughly 1,200 to 2,000 meters above sea level.

Colombian Coffees are commonly known to be big, rich, chocolaty coffees with exceptional fragrance and often great acidity. Colombia has many diverse growing regions, so the coffee varies mildly from region to region. Tropical fruit, vanilla, caramel, and chocolate are common adjectives. More intense acidity and bigger velvety body are variations you might find going from south to north as well.

For more information on Colombia coffees, visit our [Colombia](#) origin page.

See photo for diagram on decaffeination process.

Gallery EA - San Agustin - Huila

