

Sugarcane E.A. - Suaza - Huila



This decaf lot comes to us from a group of farmers in the Suaza region of Huila. The average farm size ranges between 2 and 12 hectares, containing between 11,000 and 27,000 coffee trees. The farmers and farms whose coffees comprise this lot are as follows:

- Marleni Sanches Jurado, Finca El Altico (1680 masl)
- Wilver Collazos, Finca El Altico 2 (1600 masl)
- Yilver Collazos, Finca El Altico (1650 masl)
- Israel Cortes Ossa, Finca La Esperanza (1700 masl)
- Miller Molina Corea, Finca Los Cedros (1750 masl)
- Orlando Molina Correa, Finca La Esmeralda (1800 masl)
- Pascual Silva, Finca Los Robles (1600 masl)
- Silvio Correa, Finca El Suspiro (1760 masl)

ID# 9040

Origin	Colombia
Region	Suaza, Huila
Farm	Multiple farmers
Variety	Caturra, Colombia, Castillo
Altitude	1600–1800 masl
Proc. Method	Washed, E.A. Decaffeinated

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 per year. Colombians 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 Sugarcane E.A. - Suaza - Huila

