

Cauca - Fabian Olarte (GrainPro)



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:** 84–86 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

ID# 11265

Origin	Colombia
Region	Cauca
Proc. Method	Washed

The Cup

"Very sweet with round citric acidity and a creamy mouthfeel; lots of caramel and burnt sugar flavor with cola, apple, cherry and citrus fruit flavors."



Rhone wine or a local honey that comes many fields in a 4-mile radius.

This is a single-farmer lot from Fabian Olarte.

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



Gallery Cauca - Fabian Olarte (GrainPro)

