



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

## ID# 8106

Origin	Colombia
Region	Cauca
Farm	Various
Variety	Castillo, Caturra, Variedad Colombia
Altitude	1700 masl (avg.)
Proc. Method	Fully Washed



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 (GrainPro)

