

Cauca - Totoro (GrainPro)



This lot of Regional Select coffee comes from one farm, and three producers: Julian Gerardo Palomino, Maria Teresa Mellizo, and Oscar Eduardo Realpe. The farm is 5 hectares total, with 4 hectares planted in coffee and one-half hectare forest reserve area.

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

ID# 11347

Origin	Colombia
Region	Totoro, Cauca
Farm	El Progreso
Variety	Castillo
Altitude	2000 masl
Proc. Method	Washed
Harvest Schedule	June– August

The Cup

"Lime, apricot, tropical fruit, honey, floral."



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 - Totoro (GrainPro)

