



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. Colombianfarmers 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.

## ID# **11622**

| Origin       | Colombia                               |
|--------------|--|
| Region       | Huila                                  |
| Farm         | Various smallholder<br>farmers         |
| Variety      | Castillo, Caturra,<br>Colombia         |
| Altitude     | 1200–2000 masl                         |
| Proc. Method | Washed, Ethyl<br>Acetate decaffeinated |

## The Cup

" Toffee, almond, sour lemon and orange flavor with a heavy mouthfeel."



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.

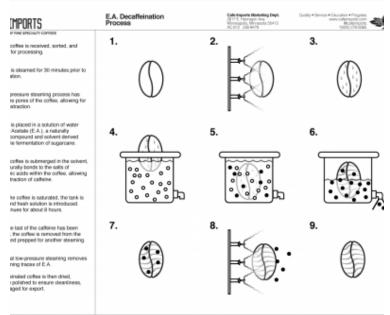
For more information on Colombia coffees, visit our Colombia Origin Page.

See photo for diagram on decaffeination process.



## Gallery EA - Huila





ecalificitation Process removes a minimum of 97% of all califiese originally present within green collees. The residual amount of Ethyl Acotale equates to a maximum of 10 ppm (a ripe to Intelna about 200 ppm). Ethyl Acotale has an exepanation point of 70°C. As collies is rotated at tempenature well above this threahold; rotated collees will present no hace of E.A.

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