

# Huila - EP (GrainPro)



In an effort to be a better partner to our coffee-farming friends in the South of Colombia by buying more of their fine coffee and paying a premium better than they can find in the local market, we are strengthening our relationships while simultaneously introducing a product to Specialty Coffee roasters that is solid, flexible and relatively inexpensive. This is a win-win for producers and roasters. Our goal is always to find more good homes for more of the crop from our partners.

The average coffee farmer in Cauca, Huila, and Nariño has about 1.5 hectares of coffee land and will produce about 50 bags of coffee per harvest. During the few months of harvest season, he or she will bring to town on a Saturday 10 or so bags of *pergamino*, or parchment coffee, to sell. We pay a premium based on cup scores. Higher score equals higher premium: 90 points is over \$4.00. Above 88 points means a microlot premium, and 86 points equals our Regional Select premium.

Before Gran Galope, the other coffees, anything below 86 (that's where most of the coffee lies), recieved the FNC price or the posted street price. In today's market of about \$1.20, this standard price is simply an unfortunate break-even price for an entire year's worth of what we all know is hard, committed, and disciplined work.

ID# 11562

Origin	Colombia
Region	Huila
Farm	Various smallholder farmers
Variety	Castillo, Caturra, Colombia
Altitude	1200-2000 masl
Proc. Method	Washed

## The Cup

" Soft and mellow with a smooth mouthfeel; toffee, chamomile, lemon and grapefruit flavors."



So today we are pulling out the top lots from those still-solid but lesser cupping coffees (think 84–85 points), paying a premium to the farmer and bulking them together to make full containers of delicious, rich chocolatey Colombian coffee.

Enjoy Gran Galope, and gallop proudly in front of the herd, friends!

For more information on Colombian coffees, visit our [Colombia](#) origin page. For more information about our buying strategy and the stratification of our quality levels from origin, visit our [How We Buy Coffee Page](#).

## Gallery

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