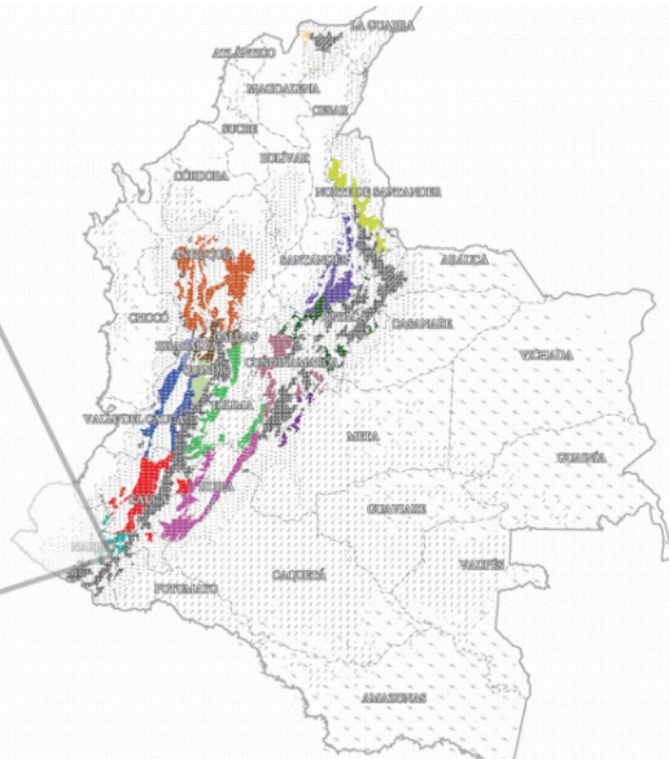


# Nariño (GrainPro)



As always, we believe our Regional Select program allows for the unique flavors and complexities of specific coffee-producing areas to be individually highlighted. This terroir-focused approach celebrates producers in each region; their varieties, their histories and farming practices, while at the same time rewarding them for their efforts through a program that pays higher prices for quality coffees.

The southernmost western department, Nariño's farthest edge meets the northern border of Ecuador, and one of its main boundaries is the Pacific Ocean. The climate here is particularly unusual, even in a country so diverse that almost everything can be said to be unusual. The dry, rugged climate creates unique conditions that boost the special, sparkling quality of the coffees. Dramatic slopes and valleys have direct effect on the temperature modulation that creates these high-acidity, supersweet coffees: Warm, humid air collects in the lowlands during the day and creeps gently up the mountainsides at night, a combination that allows coffee to thrive at much higher altitudes than most of the rest of the country, as much as 2,300 meters above sea level.

The result is lots of big, juicy acidity, green grapes and lots of tartaric acid, as well

ID# **11242**

Origin	Colombia
Region	Nariño
Farm	Various smallholder farmers
Proc. Method	Washed

## The Cup

"Caramel and toffee with grape, apple and spice flavors; sweet with tart citric acidity and a smooth mouthfeel."



as florals and good sugar sweetness.

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

## Gallery Nariño (GrainPro)

