



Café Imports is pleased to announce the arrival of a new member to our Colombian "Regional Select" program: Nariño.

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.

While each of Colombia's various coffee-growing regions has a distinct character in the cup, Nariño's unique climate conditions contribute to the special, sparkling quality of the coffees there. The dramatic slopes and valleys that comprise the landscape in this department have direct effect on the

ID# 9960

Origin Colombia Region Nariño

Farm Multiple Farmers

Castillo, Caturra,

Variety Colombia, Tabi,

Typica

Altitude 1600-2300 masl

Proc. Method Washed



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.



Pre

Growin





Gallery Nariño (GrainPro)

