



Pitalito - Huila EP

Situated in the southern reaches of Huila, Pitalito town resides in a valley at 1300 meters. It is surrounded on all sides by coffee production, nestled on the slopes of the foothills of the Andes Mountains. For the most part growers here decided to continue to produce Caturra over Castillo creating a very particular cup profile that has become synonymous with the region. The producers of this lot are smallholders who, due to the size of their farms, deliver to central mills in Pitalito town.

ID# 7864

Origin	Colombia
Region	Pitalito, Huila
Farm	Smallholders
Variety	Caturra, Colombia and Castillo
Altitude	1600-1900 masl
Proc. Method	Fully Washed

"Supremo" and "Excelso" are bean-size descriptors for exportable coffee from Colombia, not variety or cupping profile.

Supremo preparation means the coffee beans are sized on screen 17; Excelso preparation are beans smaller than Supremo.

Excelso is different according to the destination where it is exported. There are four different types of Excelso coffee:

- Type "Klauss": screen 16.5 for Germany



- "Europa": screen 15 for France, Spain and Italy. Tolerance: 2.5% of beans between screens 12 and 15
- "Scandinavia": screen 14
- "USA": screen 14 for the U.S.A. Tolerance of 1.5% of beans between screens 12 and 14.

Our goal is always offer Excelso coffee on the range of 80 to 85 points with excellent attributes.

Click [here](#) to read more about Colombia's coffee.

Location Map

Gallery Pitalito - Huila EP

