



Producer: Carlos Matiz Salamanca

Farm Area: 4 hectares, with 100% planted in 20,000 coffee trees.

Harvest season: March – May, August

Processing: Dry Fermentation for 34 hours, washed once. Dried in a parabolic dryer for 8 – 15 days.

Don Carlos and his wife Mariana Cuatin have 11 children, four of which still live at home. Don Carlos was born in 1960 and has been producing coffee since 1979.

ID# 8094

Origin	Colombia
Region	Elias, Huila
Farm	Bellavista
Variety	Caturra, Colombia
Altitude	1890 masl
Proc. Method	Decaf E.A.

Decaf E.A.

Not every coffee holds up in the decaffeination process, and not all processes are created equal. We carefully select the coffees we send for decaffeination, and partner with decaffeination processors who have as high quality standards as we do.

A selection of our coffees are decaffeinated using Ethel Acetate, a natural by-



product of fermented sugar-cane, which bonds with the soluble caffeine compounds in the coffee and allows them to be stripped from the green beans.

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

Gallery Sugarcane E.A. - Elias Asocampo

