

# Sugarcane E.A. - La Laguna - Cauca



Take advantage of a great program dedicated to bringing the highest quality, naturally processed decaf to market! Origin Select Decafs are sourced green by Café Imports prior to decaffeination, breaking from the industry norm. By doing this, we are able to provide the highest quality water and E.A. (sugar cane) processed products available. Offerings with the "Farm Select Decaf" name go one step further: We have carefully chosen microlots to be decaffeinated, in order to offer an even higher-end line of traceable options.

For many years, Colombia was the number-one world producer of washed coffees, and the second-largest producer to Brazil. In 2000, Colombia was surpassed by Vietnam, and then the rust infestation of 2008 set them back significantly. Today they are currently in the top five of coffee production with roughly 10 million bags per year. Colombians farmers and citizens alike drink a lot of coffee every day; nearly 20% of their annual production.

ID# 8093

Origin	Colombia
Region	La Laguna, Caldono, Cauca
Farm	Mario Camayo (farm name El Paraiso); Rodolfi Betancourt (farm name El Mirador); Jose Ulber Mendez (farm name La Cabana)
Variety	Castillo, Tabi
Altitude	1600-1720 masl
Proc. Method	Fully Washed, Dry Fermentation, Dried on Parabolic Driers



Colombia has over 600,000 farms, most of them farmed by small landholders with less than 5 acres nestled in the hills at roughly 1,200 to 2,000 meters above sea level.

Colombian Coffees are commonly known to be big, rich, chocolaty coffees with exceptional fragrance and often great acidity. Colombia has many diverse growing regions, so the coffee varies mildly from region to region. Tropical fruit, vanilla, caramel, and chocolate are common adjectives. More intense acidity and bigger velvety body are variations you might find going from south to north as well.

For more information on Colombia coffees, visit our [Colombia](#) origin page.

## Gallery

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