



This coffee comes from the Lopez Family's farm, as well as nine neighboring farms in the Pijao region of the Quindio department of Colombia. The average farm is 29 hectares, located between 1600–1800 masl, and the coffee varieties grown are primarily Caturra and Castillo. The coffee is picked ripe and depulped the same day, then fermented for 24 hours before being washed and sun-dried.

This lot is 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. 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.

ID# 7670

Origin	Colombia
Region	Pijao, Quindio
Farm	Lopez Family farm, and neighbors
Variety	Caturra, Castillo
Altitude	1600–1800 masl
Proc. Method	Fully Washed and Sun and Mechanically Dried