



The town of El Tambo is located nearby Popayan, the capital of the department. El Tambo has a wide diversity of microclimates within its boundaries, which contributes to a variety of cup characteristics. The farmers here have very small coffee plots, some smaller than a hectare—more than 10,000 coffee farmers grow on just over 9,000 hectares in the area.

The Regional Select Program was created to highlight the unique profiles we have found that are inherent to specific microregions within Colombia. The regions we are focusing on are Huila, Nariño, Cauca and Tolima. The primary difference between the Microlot Program and Regional Select is the preshipment cupping score.

This program adds yet another tier to our stratified buying structure in Colombia, designed to further reward quality. As the coffees are received at origin, they are separated based on quality and local areas.

The separations look like this:

Regional Select: 86–87 pts

Microlot Program: 87–89 pts

90 Points Program: 90+ pts

We think that the terroir or soil, sun weather, and placement on the planet contribute largely to the flavor of these coffees, when they are picked ripe and handled properly. These coffees are selected by cup and then blended, like a Rhone wine or a local honey that comes many fields in a 4-mile radius.

For more information about coffee production in Colombia, visit our [Colombia origin page](#).

ID# 8396

Origin	Colombia
Region	Tambo, Cauca
Variety	Castillo, Colombia, Caturra
Altitude	1745 masl
Proc. Method	Fully Washed and Dried on Patios and in Parabolic Dryers