Cauca

gran galope

Colombian coffee is among the most recognizable and most dynamic in the world, with multiple growing regions whose distinct yet consistently crowd-pleasing profiles reflect the various microclimates that exist in this large country. We source workhorse coffees from various of these growing regions, looking for a cup that contains a nice balance of sweetness, fruity effervescence, and a foundation of cocoa and/or toffee. Most Gran Galope offerings are a blend of coffees from between 10 and 30 smallholder farms, each with comparable cup characteristics and score. Coffees from Huila are cupped and purchased in Pitalito; coffees from Cauca are cupped and purchased in Popayán; and coffees from Nariño are cupped and purchased in both Pasto and La Unión.

For more information about coffee production in Colombia, visit our Colombia page.

ID# 16200

Origin	Colombia
Region	Cauca
Farm	Various smallholder farmers
Variety	Castillo, Colombia, Caturra
Altitude	1200–2100 masl
Proc. Method	Washed

The Cup

" Sweet and savory with fruit acidity, toffee and lemon flavors and a smooth mouthfeel."

Gallery Cauca





