



# Rio Cauca

This coffee is produced in a sustainable manner, seeking the protection of the environment while demonstrating social and economic responsibility.

The coffee is grown in a unique microclimate formed by hot and cold air currents that are generated by the flow of the Cauca River from day into night.

Cherries are picked by local farmers and brought to the L&D wet mill located in Cañas Gordas. Samples from each farmer's crop are taken and then submitted to quality controls. Inside the lab, green cherries are separated from ripe cherries and according to the yield percentage farmers are paid on the same day. In order to encourage farmers to pick only ripe cherries, premiums are offered to the highest yield range.

## **The Cup: 85pts.**

nutmeg, honey, caramel, slightly dry, spice.

## COFFEE PROFILE

**Country:**

Colombia

**Region:**

Antioquia

**Altitude:**

1,700 - 2,100 m.

**Species:**

Arabica

**Varietal:**

Castillo

**Process:**

Washed

**LATORRE & DUTCH**