

COLOMBIA EXCELSO



ACIDITY
medium high

BODY
medium

SWEETNESS
medium

PROCESSING
washed

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

cherry | milk chocolate | caramel

At brewing you get first whiffs of the intensely rich cocoa Colombian Excelso aroma. The first sip yields rich notes of milk chocolate laced in a hint of queen's cherry nuance together with notes of orange and caramel. There is a bit of a nutty overtone while the cup is well balanced and sweet with a yellow apple acidity in the finish. The unsurpassed brewing aroma promises of delicious times ahead. The bean's complex cup qualities come from the rich Colombian soils and the high 1400-1700 meter elevations at which the coffee plants are grown. The plant varieties include Caturra, and Castillo. They produce their high quality coffee cherries under the watchful eye of the experienced local coffee farmers.

NET WT 16 OZ | 1 POUND | 453 G