

	SPECIALTY COFFEE DATA SHEET	
	QUINDIO	
	Maridaje Perfecto	

ITEM	SPECIFICATIONS
ORIGEN	QUINDIO- COLOMBIA
SPECIAL FEATURES	Origin coffee , grows in a farm in a specific region, never gets mixed with other coffees or qualities.
GROWING ZONE	Pijao, Vereda La Playa
FARM	Santafè
FARM OWNER	Nubia Loaiza
COFFEE GROWING AREA IN FARM	6,4 hectares of specialty coffee growing area.
ALTITUDE (above sea level)	1.650 mts / 5.413 ft above sea level
TYPE OF SOIL	The quality of the land comes from volcanic ash soil, rich in nutrients and great for coffee growing.
HARVEST	Main harvest: months of April, May and June.
PRODUCTION PROCESS	depulped cherry, fermented grain from 12 to 18 hours, washed in clean water, and sun-dried (parchment coffee)
COFFEE VARIETY	Castillo and Colombian variety
SCAA CLASSIFICATION	83- 84,5
CUP PROFILE	Aroma: Fruity (ripe fruit), Taste: spiced chocolate, Residual flavor: Honeyed, Acidity: Citrus (tangerine), Body: creamy medium, Sweetness: Caramel.
BAG PRESENTATION	Bags of 340 Gms , 2,5 kg y 20 kg . Other pack sizes presentations requires previous confirmation
COFFEE PRESENTATION	Roasted grain : it is the way to preserve the nobility of the product in all its flavor and aroma.
SUGGESTIONS FOR ITS CONSUMPTION	Fresh for up to 6 months once roasted and packed, keeping its packaging closed and in a cool place. Grind before each consumption to enhance its aroma and flavor
ROAST	MEDIUM ROAST : You'll be able to enjoy its aroma and flavor from the beginning and this type of roast highlights the qualities that specialty coffee has.
GRINDING (recommendation)	Medium grinding , just before making it: water moistens the surface of the grain enough to extract the aroma and flavor of the specialty coffee.
TOASTING COMPANY	Valle del Cafè Colombia S.A.S (Armenia). Registered before the National Federation of Coffee Growers.
SPECIAL OBSERVATIONS	It supports the program MUJERES CAFETERAS in Quindio, they are farm owners and they cultivate the SPECIALTY COFFEE directly.
CERTIFICATIONS	  