

COLOMBIA, 'LOS AMIGOS'

**Cane Sugar
Cherries
Cocoa**

Facts

Origin	Colombia
Region	Cauca
Farm	Timbío
Processing method	Washed
Altitude	1685 MASL
Harvest	March-June

Recipe

Espresso	
Dose	19 grams
Extraction time	25 seconds
Shot weight	38 grams
Filter	
Dose	15 grams
Water	250 grams at 96 degrees
Procedure	30 seconds bloom with 50 grams of water, fill up with water to 250 grams
Total extraction time	2.30 minutes



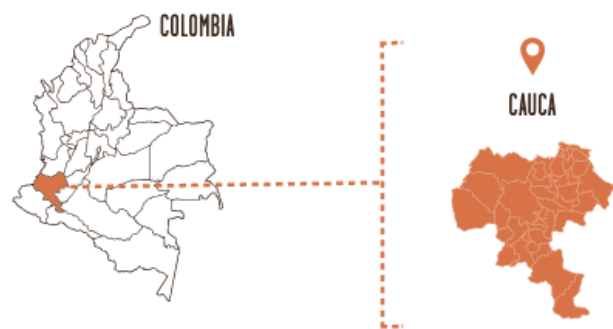
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The story

'Los Amigos', Colombia

Farmed by many ex-guerrilleros who have returned to work in the agricultural sector, this Colombian coffee brings the best of the Cauca region. While it offers a good body and strong aroma, our roasters bring out the delicious notes of cocoa, cherries, and cane sugar. A balanced and complete coffee that excites and delights!

This coffee is comprised of various coffee growers from the municipality Timbío, Cauca. This municipality lies to the south of Popayán, the department capital, and is one of the regions heavily affected by the guerrilla. Nowadays, in this region, many ex-guerrilleros have returned to work in the agricultural sector, and more specifically growing coffee. The coffee is being grown between 1500 - 1900 m.a.s.l., the main varieties produced are Castillo and Colombia, specifically because of their high yield factor in combination with the high cup quality. All the coffee is washed, and fermentation takes place in mucilage. Coffee growers here are home-loving and have a strong connection to Mother Earth. 'Los Amigos' coffee features a good body and a strong, caramel aroma, with some sweet and floral notes.



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