



EL PARAÍSO



TASTING NOTES

PLUM / CHERRY / CHOCOLATE

El Paraíso from Huila is your go-to for a fruity, rich and moreish espresso. This blend is made possible by working closely with origin cuppers, enabling us to support small-scale farmers even as we grow.

Sourced through exporter Caravela, this community blend combines ten lots from nine producers in Huila, mostly from Suaza. Local cupping teams assess deliveries from small regions or single towns, refining them into unique profiles. Samples are then directed to Caravela's QC team in Bogotá, where QC Director Alexis Villamil expertly curates the blend. This process connects the nuanced knowledge of local buying stations with the refined taste of international roasters.

El Paraíso, named for the area's terroir, delivers flavours of brown sugar, cherry, orange, and almond, reflecting many layers of thoughtful compilation in every cup.

Coffee: El Paraíso
Country: Colombia
Region: Huila
Producers: 9 Smallholders
Roast Level: Light
Varieties: Caturra, Colombia, Castillo
Process: Washed
Altitude: 1500-1750 MASL
Landed: September

 ESPRESSO