



LA ESTRELLA DEL OSTRO

Flavour notes

STRAWBERRY / RED APPLE / SILKY



Super sweet and silky notes of strawberry and red apple shine in your subscription filter pick: La Estrella del Ostro! An all-time classic in our Huila lineup, it captures the typical profile associated with the region and is a great example of how Colombian coffee is grown and processed. With farms averaging around 1.5 hectares, producers mostly grow the Caturra variety. Managing their own pulping and fermentation, the processed cherry is dried on patios or raised beds, often built on the roof of their houses. After the coffee reaches export level humidity, lots are paired by the cupping exports at our partner Caravela's buying centre before being dry milled and prepared for export. A moreish brew, make sure to keep an eye out for La Estrella del Ostro's return in this year's Easter Blend coming soon!

Country **COLOMBIA**

Region **HUILA**

Producers **5 SMALLHOLDERS**

Harvest **OCT-NOV** / *Varieties* **CATURRA, CASTILLO** / *Process*
WASHED / *Altitude* **1600-2000 MASL** / *Landed* **JANUARY**