



# LOS NARANJOS



## TASTING NOTES

ORANGE / APRICOT / ALMOND

Huila has become one of Colombia's largest coffee-producing regions, renowned for its speciality coffee, particularly in municipalities such as San Agustín. Most producers work on small-scale farms, averaging around 3 hectares, where they grow coffee varieties such as Caturra, Tabi, Colombia, Castillo, Pink Bourbon, and Gesha. Many of these farmers are second or third-generation coffee growers, inheriting invaluable knowledge and culture.

San Agustín serves as a vital coffee hub, where support is provided through Caravela's PECA technician, who regularly visits farmers to cover essential topics such as estimating harvests, farm management, and pest control. Each farm typically receives about three visits a year, customized to meet its distinct needs.

This specific lot is the work of Anderson Felipe Chito Imbachi, Ever Armando Imbachi Samboni, and Yon Edizon Muñoz Imbachi, and their coffee is a lovely expression of the distinct zingy profile the region has to offer.

Coffee: Los Naranjos  
Country: Colombia  
Region: Huila  
Producers: 3 Smallholders  
Roast Level: Medium  
Varieties: Caturra, Bourbon  
Process: Washed  
Altitude: 1660-1800 MASL  
Landed: May

○ ESPRESSO