



LA ESTRELLA DEL OSTRO



TASTING NOTES

BLACK CHERRY / CHOCOLATE / SILKY

We've always loved the La Estrella del Ostro mark—Caravela's name for small-producer blends from La Plata, known for an easy-drinking profile with notes of cherry, chocolate, and praline.

As Huila's harvest cycle shifted to nearly year-round, we kept seeing this profile on the cupping table and decided to offer it more often. This March arrival features lots from five producers that showcase the signature flavor. Half the blend comes from La Plata, with the rest sourced from Oporapa and Paez, just across the border in Cauca. This version captures the nostalgic heart of Colombian coffee while showcasing the precision of Caravela's QC team in crafting a traceable mini-blend.

La Estrella del Ostro continues to reflect the warmth and approachability of its origin—reliable, comforting, and rooted in the landscape and labor of Colombia's smallholder producers.

Coffee: La Estrella del Ostro
Country: Colombia
Region: Huila
Producers: 5 Smallholders
Roast Level: Light
Varieties: Catura, Castillo
Process: Washed
Altitude: 1600-2000 MASL
Landed: March

▼ FILTER