



LA MOLINA



TASTING NOTES

CHERRY / CHOCOLATE / ALMOND

La Molina, from Huila, Colombia, is simply too good to be missed. Jam-packed with flavour and texture, this coffee is so versatile, making it the perfect candidate to highlight the difference between our approach to espresso and filter roasts. Available as both espresso and filter, you can stick to your preferred roast style or try them side-by-side to experience the texture and sweetness unlocked by the extra roast development for espresso, compared to the brighter cup profile achieved through our filter roast.

Produced by José Ricaute Retavisca, a first-generation coffee farmer, this is one to keep on your radar. José bought La Molina, his 10-hectare farm, in 2000. Currently, 2 hectares are dedicated to coffee, cultivated with 12,000 Colombia variety trees, and he plans to expand his coffee operations. A member of Coocentral, the leading cooperative in Central Huila, has 3,747 members, with 2,098 active contributors who deliver their parchment to various reception points in local villages.

We were introduced to Coocentral by Enki Suárez from Nordic Approach, with whom we work closely on other projects. Coocentral collaborates with Nordic Approach on a smallholder project that aims to improve coffee quality and enhance the livelihoods of producers. This initiative includes investments in technical support, ongoing guidance, and training for the farmers involved.

Coffee: La Molina
Country: Colombia
Region: Huila
Producer: José Ricaute Retavisca
Roast Level: Light
Variety: Colombia
Process: Washed
Altitude: 1800 MASL
Landed: February

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