



SPECIFICATION SHEETS

2023

COFFEE

General Characteristics

Also known by its scientific name, *Coffea*.

Its cultivation is characterized by being developed in a high mountain tropical area, with unique elements found in particular soils and climates. It is for this reason that Colombia only grows 100% Arabica coffee.



At the price level it is more expensive than the robust variety, but it is much finer and more delicate. Colombian coffee is grown in plantations located between 1,300 and 2,000 meters above sea level, in a tropical climate, in which the amount of rain, sunlight and temperature are perfectly combined to produce a coffee of smooth body, very aromatic and with light citrus notes.

AVAILABILITY In the case of Antioquia, Boyacá, Eje cafetero and Magdalena, the harvest season occurs between the months of October to January. In the rest of the country between April and June.

Production areas: Colombian coffee is grown on the plains of the Sierra Nevada de Santa Marta and on the slopes of three sections of the Andes Mountains that cross the country.

The main Colombian coffee-growing lands are divided into four regions. The Northern region that includes the departments of Magdalena, Cesar and Guajira. The South region, which includes the departments of Huila, Cauca, Nariño, South Valle del Cauca and South Tolima. The Central region, which includes the departments of Antioquia, Caldas, Risaralda, Quindío, North Valle del Cauca and North Tolima. The Eastern region that includes the departments of Boyacá, Cundinamarca, Norte de Santander and Santander.

Climate: There are several temperatures, soils and heights for growing coffee, there are only a few conditions that allow an optimal harvest of the Arabica bean, which is the one that is grown in Colombia and has the greatest commercialization in the world. The required area must have temperatures between 19° and 21.5° Celsius. The altitude of the land is decisive for the correct development of the coffee tree and its fruits. Coffee crops in Colombia must be planted in places with heights between 1,200 and 1,800 meters above sea level.

A soil with the ideal conditions for growing coffee allows the anchoring to receive water and take the necessary nutrients for its growth, development and production. The degree of acidity or pH of the soils is between 5 and 5.5.

VARIETIES OF COLOMBIAN COFFEE

Common Arabica Coffee: This coffee is particularly known for having a fine and delicate quality.

Bourbon Coffee: This coffee is a tall plant, medium yield, that has the potential to produce good quality coffee at high altitude.

Café Caturra: The quality of Caturra coffee is a little lower, compared to that of Bourbon; however, it is still a very good option if your production is impeccable. Its strength is precisely the relationship between quality and price; which makes it very appealing to local coffee growers.

Kenya AA: This coffee is known as one of the best coffees in the world. Its production is expensive but its quality is certified.

Yirgacheffe: As in the case of the Kenya AA variety, it is considered a premium coffee. It is said to be considered the best coffee in southern Ethiopia. Its main feature is its coconut tones.

Geisha: The quality of this variety is considered one of the best within the Arabica species; besides being one of the most expensive in the area. This species comes from Panama and is well known for its aromas of peach and floral species.

Typical: Like Bourbon coffee, this is one of the varieties of the most important genetic groups of Arabica coffee. It is not so common since its production is very delicate; leaving little quality product after selection. Its flavor is described as complex, due to the aromatic fusions it possesses.

