







ALTITUDE SPECIALTY  
COFFEEHOUSE



# CAUCA RESERVE

Single Origin

Varietal	Castillo 65%, Colombia 20%, Caturra 12%
Process	Washed
Harvest	June 2024
Harvest method	Hand pick 
Post-harvest	Mix
Dry method	Mix
Screen size	EP-10 (above 15)
Selection	15F
Humidity	11,3%
Density	0,75
SCA	85.5
Descriptors	Chocolate, Sweet, Caramel, Citric Acidity, Round body
Package	Natural fiber sacks 100% biodegradable + GrainPro
Presentation	70kg sacks
Code	A2457

Origen	Cauca. Colombia
Coffee growers	114.000+
Coffee area	92.600+ ha
Temperature	19°C average
Altitude	1.685 m.a.s.l.
Annual rainfall	2.600mm
Plantation	49% Sun-grown  47% Semi-shade  4% Shade-grown 
Category	Single Origin

## CAUCA REGION

Cauca is a department in southwestern Colombia that hosts important ethnic variety, with Afro-Colombians, indigenous, and mestizos coexisting. Coffee growers here are home-loving and have a strong connection to Mother Earth. Cauca coffee features good body and strong, caramel aroma, with some sweet and floral notes.

