

COLOMBIA DULIMA

Washed

Chocolate, red fruits, citrus



THE CUP

Body



Acidity



SCA Score



Flavour: Chocolate, red fruits and citrus with a heavy body.



Producers: Various smallholders from Central and South Huila

Region: Huila

Farm Size: 1.3 Ha (avg)

Process: Washed

Grade: Excelso EP10

Growing Altitude: 1,500 - 2,000 masl

Varietal: Colombia, Caturra and Castillo

Harvest: Main Crop October - February;
Fly Crop April - August



Dulima was created in 2009 to honor the coffee profile of the central and south Huila region. Around its mountains, outstanding coffees are grown, which are carefully selected through a rigorous sensory analysis to guarantee the profile consistency and quality. Dulima was inspired by indigenous groups from the southern region of Colombia, representing the ancient culture of its dedicated farmers.

The Art of Production

Delivering a delicious cup of Colombian Coffee to millions of consumers in the world is not easy. There is great effort required from a coffee tree to a cup and the dedication of thousands of families producing coffee in Huila region, whose average size of coffee plots is inferior to two hectares. Huila Coffee represents 18% of Colombian production and it's always highly demanded and preferred by customers for their fine blends or as single origin for its incomparable balance of acidity and sweetness.

The Region

The Huila region is well known for its coffee quality, but also for being the first historical department in Colombia to begin coffee production. Farmers in Huila are very quality-conscious. Their crops receive a lot of care and attention and they tend to be the most pioneering when it comes to embracing new processing and farming methods. The most relevant municipalities for coffee in Huila are: Pitalito, Garzón, Gigante, San Agustín, La Plata, Paicol, Acevedo, among others.

Huila coffee represents 18% of Colombian production. It is always in high demand and is often preferred as a single origin offering for its balance of acidity and sweetness. The Huilan landscape is dominated by volcanos and mountains, providing a rich terroir of high altitude and fertile soils and offering a wide range of ecosystems where coffee can be grown. There are producing farms ranging from 1500 m.a.s.l. up to 2.300 m.a.s.l., conferring great attributes to the cup profile such as bright acidity and characteristic sweet notes.



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