

COLOMBIA: TIMANÁ

Washed

Citrus, berries, caramel



THE CUP

Body



Acidity



SCA Score



Flavour: Clean and juicy cup; bright citric acidity, caramel and berries. Consistent and well rounded.



NEW LOGO PENDING



Producers: 150 smallholders

Region: Timaná, Huila

Farm Size: 2.5 Ha (avg)

Process: Washed

Grade: EP10

Growing Altitude: 1,550 - 2,000 masl

Varietal: Colombia, Caturra and Castillo

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



Colombia Timaná is an exclusive Olam coffee sourced from 150 smallholder farmers in the Timaná municipality of South Huila, located in the mountain valley of the Magdalena river between the two main branches of the Colombian Andes.

The Art of Production

Ripe cherries are depulped and fermented for 16-24 hours, depending on ambient conditions. After fermentation the coffee is washed to remove any remaining Fruity mucilage from the outside of the beans. The coffee - still in it's protective husk, or 'parchment', is then dried in the sun and in mechanical driers until the optimum moisture content is reached.

The Region

This premium coffee comes from the municipality of Timaná, located in the mountain valley of the Magdalena river. One of the branches of the eastern cordillera ends in Timaná, at a site named Pericongo. The region of Timaná prior to the European conquest of Colombia was inhabited by the Timana tribe, bordered to the north by the Yalcón and farther north, the Paez and Pijao communities.

Despite war and guerrilla presence in recent decades, Timaná has overcome many difficulties and is now positioned as one of the highest regarded coffee producing subregions in Huila, and one of the preferred single origin options for many buyers.



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