



PALESTINA



'GARDEN OF EDEN' IS MY FAVORITE

descriptor for the department of Huila. The lush, rolling mountain ranges that run parallel from north to south provide for stunning scenery, adventurous coffee pilgrimages, and an incredible diversity of fruit farming. My attention is divided between the beautiful vistas of rivers cutting large valleys into green mountainsides and the churning of my stomach, which is caused by the rocking of old green Land Cruisers ascending beat-up dirt roads. When finally to a farm, I'm greeted by the resilient families of Huila that are determined in their pursuit to grow specialty coffee.

Huila's terroir is perfect for growing coffee, but the history and economy have made it a special vocation. The large amount of Colombian coffee grown, paired with the marketing efforts of the Colombian industry at large have kept green prices competitive and the perception of flavor homogeneous. What's special about Colombian coffees is that almost all farmers do their own processing. This can create very unique lots of coffee. The barrier in finding the good ones is that dried coffee in parchment is traditionally sold at local markets and then blended into massive lots, dulling any unique qualities.

In the last decade, buyers have started vetting quality before lots are blended, allowing them to be exported as single-farm lots or blended into higher-quality regional lots. This also rewards the farmers with a better price. Palestina is a town in the southeast of Huila, not too far from the Cauca department. Our importing partners at Red Fox Coffee Merchants have selected a number of high-quality lots from farmers surrounding this town and blended them into this delicious regional offering.



PHOTO: A coffee tree flowers in southern Huila.

WRITTEN BY: Mike Marquard

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PALESTINA



COUNTRY:	Colombia
REGION:	Palestina, Huila
ALTITUDE:	1600 - 1800 MASL
PROCESS:	Washed
HARVEST:	April - July 2016
VARIETY:	Caturra, Castillo
IMPORTER:	Red Fox Coffee Merchants

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2.0 - 2.5
WE TASTE:	orange, apricot, butterscotch

