



DECAF CALDAS E.A.



THE CALDAS REGION OF COLOMBIA is part of the “Triangulo Del Café,” or the Coffee Triangle. Also known as the “Coffee Belt,” this central region is situated on the western side of the Andes Mountains. The majority of Colombian coffee is grown here because of the unique tropical climate, which allows for year-round harvesting with a few peak seasons.

Decaf Caldas is a collection of small lots located throughout Colombia that are decaffeinated before export. Decaffeinating must always take place before roasting to maintain the coffee’s flavor and quality. Removing caffeine from the green coffee before export saves a tremendous amount of time and energy, which equates to improved flavor, lower costs, and fewer emissions.

The process of decaffeination involves placing the green, unroasted coffee in a water bath with a solvent to draw out the caffeine. For this coffee, an affordable and locally made solvent called ethyl acetate is used to remove the caffeine without significantly affecting taste quality. Ethyl acetate is derived from sugarcane as it is being processed for alternative uses, such as sugar, rum, and molasses. Once caffeine has been removed from the water bath, the remaining solution is placed back into a tank with the green coffee mass to be reabsorbed. What remains is a stable, slightly more brownish-green, unroasted coffee ready for export.

Decaf Caldas delivers the rich flavor of sweet spices, caramel, and malt, without the jolt of caffeine. A subtle and pleasant citrus note of lemon brings balance to the cup.



WORDS: Andrew Timko/Mike Marquard

PHOTO: Ally Coffee

ABOVE: A mountainside of coffee farms in Colombia..



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COUNTRY:	Colombia
REGION:	Various
ALTITUDE:	1500 MASL
PROCESS:	Washed, Sugarcane EA
HARVEST:	Year-round
VARIETY:	Castillo, Caturra, Colombia
IMPORTER:	Ally Coffee

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	sweet spice, malt, caramel, lemon

BODY	●	●	
SWEET	●	●	●
BRIGHT	●		