DECAF HUILA E.A.

COLOMBIA IS KNOWN FOR PRODUCING SOME OF the most delicious coffee in the world, but the simple term "Colombian coffee" refers to a huge variety of flavor profiles. Many of the country's 20 coffee-growing departments primarily consist of small, family-run farms. Microclimates and altitude also have a role in influencing the unique regional flavors. Located high in the mountains of south-central Colombia, the Huila region enjoys multiple harvest seasons on its lush rural land.

Huila is divided by the Magdalena River, which runs through the Cordillera Mountains. Coffee farms are located on western- and eastern- facing slopes of the mountain ranges at extremely high altitudes. As a result, coffee from the Huila region typically features a complex acidity. Offerings such as this one are decaffeinated before leaving Colombia in order to save time, improve flavor, lower costs, and produce fewer emissions.

Decaffeination begins by placing green, unroasted coffee in a water bath. A solvent called ethyl acetate is added to the water bath to draw out the caffeine without using excessive heat or high pressure, which would significantly affect taste quality. Ethyl acetate is derived from sugarcane as it is being processed for molasses. Once caffeine has been removed from the water bath, the remaining solution is placed into a tank to be reabsorbed by the green coffee mass. When the process is complete, the beans contain just 0.01 to 0.03% caffeine.

Decaf Huila delivers the sweetness of cinnamon, cocoa, and pear, without the jolt of caffeine. The cup is balanced with pleasant citrus notes of lemon and orange.

DECAF HUILA E.A.

COUNTRY:	Colombia
REGION:	La Plata, Huila
ALTITUDE:	1050 — 2100 MASL
PROCESS:	Washed, EA Decaf
HARVEST:	January — March 2021
VARIETIES:	Castillo, Colombia, Caturra
SOURCING PARTNER:	Café Imports (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2
WE TASTE:	raw sugar, cinnamon, cocoa, pear, cream, lemon-orange

BODY ● ●
SWEET ● ● ●
BRIGHT ● ●

BLUEPRINT COFFEE

ABOVE: Coffee blossom on a Colombian coffee farm.