

AUGUST 2022



## DECAF HUILA E.A.



**COLOMBIA IS KNOWN FOR PRODUCING SOME** of the most delicious coffee in the world, and its decaf offerings are no exception. 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.

The Huila region is located in south-central Colombia. 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 custom decaffeinated before leaving Colombia using a solvent derived from fermented sugar. For this reason, the coffee is known as Decaf De Caña, or “sugarcane decaf.”

This most recent harvest of Decaf Huila has been diligently cupped for its quality and sourced by single origin. Also of note are the impacts of ongoing challenges in the global coffee market. Decreased yields in Brazil, the world’s largest producer, means increased demand for coffee everywhere else. Prices for green unroasted coffee are approximately 45% higher than this time last year, and global logistics pricing has also increased. As a result, this coffee costs about 10 cents more per cup than previous harvests.

Decaf Huila delivers the sweetness of nougat and graham, without the jolt of caffeine. The cup is balanced with pleasant notes of orange citrus and baking spices.



**PHOTOS:** Andrew Timko  
**ABOVE:** Lush and beautiful Huila, Colombia.

APRIL 2022



## DECAF HUILA E.A.



COUNTRY:	Colombia
REGION:	Huila
ALTITUDE:	1400 – 2100 MASL
PROCESS:	Washed, E.A. Decaf
HARVEST:	October – December 2021
VARIETIES:	Castillo, Colombia, Caturra
SOURCING PARTNERS:	Café Imports (Importer)

## SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2
WE TASTE:	graham, orange nougat, balanced

BODY ● ●  
SWEET ● ●  
BRIGHT ● ●



ABOVE: Coffee cherries on a Colombian coffee farm.