

JANUARY 2023



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. Colombia has experienced decreased yields due to near constant rainfall, which creates many issues for the drying process. Properly drying the green coffee is crucial to maintaining the low moisture content inside the raw bean, making it stable for travel as well as ready for the roasting process. These ongoing challenges are some of the reasons for market and green coffee prices higher 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 baked apple.



PHOTOS: Café Imports

ABOVE: Lush and beautiful Huila, Colombia.

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COUNTRY:	Colombia
REGION:	Huila
ALTITUDE:	1400 - 2100 MASL
PROCESS:	Washed, EA Decaf
HARVEST:	July - August 2022
VARIETIES:	Castillo, Colombia, Caturra
SOURCING PARTNERS:	Café Imports (importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2
WE TASTE:	graham, apple, brown spice, nougat, malt

BODY ● ●
SWEET ● ●
BRIGHT ● ●



ABOVE: Coffee cherries on a Colombian coffee farm.