

INZA IS A MUNICIPALITY LOCATED HIGH IN THE high mountains of Cauca, Colombia. Cauca is in the southwest of Colombia, between the Pacific Ocean and the Huila department. Smallholder farmers in the area work on plots of land between 1.8 and 2 hectares. These farmers organized together to form the Asocrafe association in 2003, which currently has 290 member farmers.

Asorcafe was formed to help empower farmers who sold their coffee at market for unjust, low prices. Without any kind of substantial premium, farmers are barely able to cover production costs — let alone making investments in their equipment, processing infrastructure, or their farms and families. Through Asorcafe, members commit to producing higher quality coffee for specialty buyers. Pricing is set by the association to help ensure living wages go back to the farmers. This model also helps facilitate their education in coffee harvesting and processing, translating to future quality improvements which can gain even higher premiums in the specialty coffee market.

This lot is a washed coffee, which is a traditional processing method in Colombia. Once harvested, the coffee cherries are pulped to remove the outer layer of mucilage. The coffee beans are then fermented for 20-40 hours. Next, the beans are washed, sorted, and dried for 8-15 days in parabolic dryers.

The Inza community lot was blended based on the cup score of harvests from members of Asorcafe. Expect a balanced cup with notes of maple, candied apple, and stone fruit.



MAY 2022



INZA



COUNTRY:	Colombia
PRODUCER:	Asorcafe
REGION:	Cauca
ALTITUDE:	2100 MASL
PROCESS:	Washed
HARVEST:	June — July 2021
VARIETIES:	Bourbon, Castillo, Caturra Tabi, Typica
SOURCING	Siruma (exporter)
PARTNER:	Falcon (importer)
SUGGESTED	PARAMETERS
DRIP RATIO:	1: 16

ESPRESSO RATIO:	1: 2
WE TASTE:	maple, stone fruit, candied, nutty, apple



