



MetaGreen Coffee.

Our premium coffee beans from Colombia are a superior quality product that is sourced from high-altitude coffee farms of Colombia. These beans are carefully selected from the finest coffee plants grown in the country, which are renowned for their rich and complex flavors. The coffee beans we use are carefully handpicked and roasted to perfection to deliver a rich, full-bodied flavor with a hint of sweetness.



All information regarding our coffee can be found in this information packet; including our Certifications, Quality, Flavour Profiles, Farming, and much more...





Colombia is one of the world's top coffee exporters and we ship millions of bags of our finest beans abroad every year. But why is the world so in love with Colombian coffee? Here we explain how our perfect coffee-growing climate, coupled with our world-renowned Arabica beans and lovingly-tended fincas all adds up to the perfect cup.

Why is Colombian coffee famous?

Colombia's coffee is world famous for its flavor and the unmistakable mild but rich aroma that rises from every brew. That may explain why we've been exporting our coffee for almost 200 years and, for most of that time, it's been our top export. There are many secrets to our success but our geography is undeniably one of them. Coffee grows best in volcanic soil, at altitudes of 1,200 to 1,800 meters, in places that are free of frost but receive around 80 inches of rain a year. Colombia ticks all those boxes.

Where is Colombia's coffee produced?

Colombia's coffee zone or *eje cafetero* (Coffee Cultural Landscape) in the center of our country, produces most of our coffee. It spans the coffee growing areas of Caldas, Quindio, Risaralda and the north of Valle. But the coffee belt doesn't get all the glory and the flavor of each bean varies according to its origin. Antioquia, Cundinamarca, Boyaca and the north of Tolima have similar conditions to the Coffee Cultural Landscape and also harvest all year round. The coffee grown in our warmer, more northerly, lower altitude zones – such as the Sierra Nevada de Santa Marta, the Perija mountains, Casanare, Santander and the North of Santander – has a lower acidity and a fuller body. Whereas the beans from the more southerly Narino, Cauca, Huila and the south of Tolima grow at higher altitudes, closer to the equator, giving them a higher acidity and much sought-after sweetness. Colombia basically has a bean to suit every taste.

From harvesting, to our green coffee beans, to roasting...

Our coffee beans stand out from our competitors' for several reasons. First, we source only the highest quality beans from reputable and sustainable coffee farms in Colombia. Our focus on quality means that we carefully evaluate each bean for its flavor profile, aroma, and overall quality before it ever reaches our customers.

The beans are harvested at the peak of ripeness and then meticulously processed to remove any impurities or defects, ensuring that only the best quality beans are selected.

Green coffee beans from Colombia are known for their unique and complex flavor profile, which includes notes of chocolate, caramel, and berries, with a touch of sweetness. They are also prized for their high levels of acidity, which gives them a bright and crisp taste.

The superior and premium quality of these green coffee beans is a testament to the commitment and expertise of our Colombian coffee growers, who have honed their craft over generations. When brewed, these beans produce a rich, flavorful, and complex cup of coffee that is sure to delight even the most discerning coffee connoisseur.

Our commitment to sustainability also sets us apart from our competitors. We work with coffee growers who practice sustainable farming methods, ensuring that the coffee we offer is not only delicious but also environmentally responsible.



Our Roasting Process

It is important to have a clear understanding of the roasting process for 100% Arabica coffee. Arabica coffee is known for its delicate and complex flavor profiles, and the roasting process plays a critical role in developing these characteristics.

At our facility in Colombia, we begin by growing and sourcing only the highest quality 100% Arabica beans from our coffee farms. Once the green coffee beans arrive at our facility, we carefully inspect them for any defects or inconsistencies that may impact the final flavor profile of the roasted coffee.

The roasting process begins by carefully measuring out the desired amount of green coffee beans and transferring them to the roasting drum. The drum is heated to a precise temperature, and the beans are roasted until they reach the desired roast level. During the roasting process, the beans are carefully monitored to ensure that they are roasted evenly and do not become burnt or over-roasted.

After the roasting process is complete, the beans are quickly cooled to stop the roasting process and ensure that the beans maintain their optimal flavor profile. Once cooled, the beans are inspected once again for any defects or inconsistencies before being packaged and sent out for distribution.

At every step of the roasting process, we prioritize quality and consistency to ensure that our customers receive only the best 100% Arabica coffee possible. Our attention to detail and commitment to excellence sets us apart in the competitive coffee industry, and we are proud to provide our customers with a superior coffee experience.



Our Roasting Process (cont...)

MetaGreen Coffee is the result of a tradition of roasting and blending excellence that dates back almost 200 years... Skilfully roasted in small, strictly limited quantity batches reflects the MetaGreen Coffee belief that the art of roasting and blending demonstrate an unparalleled commitment to the pursuit of flavor; coffee beans alone nor coffee from a single location is enough to achieve the creation of an unrivalled masterpiece! Roasted and blended by the most experienced master roasters, MetaGreen Coffee is a rare blend of tremendous depth flavor, traditions, power, and intensity! It's the ultimate experience of coffee flavor!



Our Coffee Overview and Specifications

- **100% Arabica beans**
- **Handpicked and roasted to perfection using state of the art equipment**
- **Available in green bean, roasted whole bean or ground**
- **Packaged in vacuum-sealed bags to preserve freshness**
- **We produce over 100,000 Tonnes of coffee per month**

Product Characteristics:

- **Aroma: Rich, nutty, with a hint of chocolate**
- **Flavor: Full-bodied, with a hint of sweetness and a smooth finish**
- **Acidity: Bright and balanced**
- **Body: Medium to full**

Product Specifications:

- **Origin: Colombia**
- **Roast: Medium**
- **Altitude: 1,200 - 1,800 meters above sea level**
- **Varietals: Caturra, Typica, Bourbon**
- **Processing Method: Washed**

How is our Colombian coffee planted and harvested?

Our harvest is a game changer. Some countries favor strip picking, which means pulling all the coffee cherries off the branch in one go, usually by machine. In mountainous Colombia, our norm is to “cherry pick” or select only the fully ripe cherries. Our coffee pickers examine a tree every 10 days or so and a good picker can harvest up to 90 kilos of ripe red cherries a day that way, around 18 kilos of coffee beans. Just thinking about it is enough to bring on a thirst. Time for a coffee break!



Our Coffee Varieties

Cafe Del Mouantana

Colombia

Cupping Score: 92

Soil: Ph 5.2

Beans: 100% Arabica

Elevation: 1900 meters

Processing: hand picked, washed

Parchment: sun dried

Moisture: 9%

Sorting: nano-camera plus optical laser



Flavor profile: intense aroma, sweet chocolate flavor, with some fruity notes that can touch on caramel

Finca El Salento

Colombia

Cupping Score: 93

Soil: Ph 5

Beans: 100% Arabica

Elevation: 2000 meters

Processing: hand picked, washed

Parchment: sun dried

Moisture: 9%

Sorting: Nano camera plus optical laser



Flavor: low acidity, a lot of fruitiness, with a refreshing sweetness

Flavor profile: intense aroma, sweet chocolate flavor, with some fruity notes that can touch on caramel

Our Coffee Varieties

Sierra Nevada Cafe

Most exclusive coffee in Colombia - only 1 harvest per year

Location: Coffee region Alto Colombia

Cupping Score: 93

Soil: Ph 5.6

Beans: 100% Arabica

Elevation: 600 meters

Processing: hand picked washed

Parchment: sun dried

Moisture: 9%

Sorting: Nano camera plus optical laser



Flavor: Strong rich and smooth flavor, with a hint of dark chocolate and walnut ending with a sweet caramel after taste.



Our Coffee Varieties

Coffee Finlandia Farm

Colombia

Cupping Score: 93

Soil: Ph 5.2

Beans: 100% Arabica

Elevation: 1700 meters

Processing: hand picked, washed

Parchment: sun-dried

Moisture: 9%

Sorting. Nano camera and optic laser



Flavor profile: Intense high aroma with low acid. A strong gourmet blend with a hint of chocolate and vanilla.

Los Altos del Montanas

High Lander Coffee Farm, Colombia

**Location: Coffee region Alto Colombia
Colombia**

Cupping Score: 93

Soil: Ph 5.2

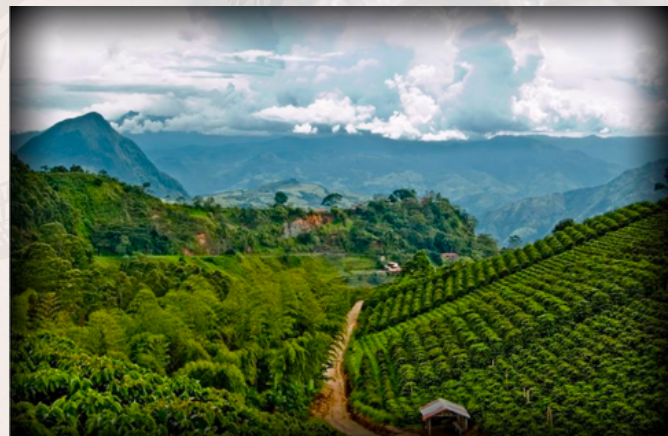
Beans: 100% Arabica

Elevation: 1850 meters

Processing: hand picked, washed

Parchment: sun-dried

Sorting: nano camera optical laser



Flavor profile: Sweet intense aroma, low on acid. Hint of blueberries.

Our Coffee Varieties

Café Coffecol / Castillo

Huíla Region, Colombia

Cuping Score: 92

Beans: 100% Arabica

Elevation: 1980 meters

Processing: hand-picked; washed

Parchment: sun dried

Moisture: 11%

Sorting: Hand sorted



Double Colombian Coffee comes mainly from the farm "Las Delicias", which is located in the mountains of central Colombia. The coffee is grown at an elevation of 1980 meters, which gives it greater acidity and a smoother characteristic amongst Colombian coffee varieties. The entire production process is done in an artisanal and ancestral way; with knowledge that has been passed from generation to generation, making this coffee production process unique. The coffee is hand picked and hand sorted, pulped and fermented out of the shell, then after 12 hours it is dried again to obtain the purest grain. This hand processing results in excellent quality in terms of flavor and aroma, due to the intricate way the coffee is processed.

Flavor: Strong rich and smooth flavor, with a hint of dark chocolate and walnut ending with a sweet caramel after taste.



Our Certifications



What makes our coffee special?

No secret. Our beans. The world's most important species of coffee shrub are the coffee arabica and the coffee canephora (robusta) and everyone knows Arabica has the best flavor (we may be a bit biased there but the clue is in the name, robusta is cheaper, contains more caffeine and has a bigger yield) Colombian coffee is 100% Arabica. No surprises there.

For us our philosophy is simple: use our knowledge, expertise, and resources, and beautiful land to make the best coffee in the world for our customers.

Wherever you are in the world, we deliver the best coffee to your doorstep.



For any questions please contact our
Team @ MetaGreen Coffee