

- - **Típica:** Produces large and elongated beans, with uniform ripening and a sweet acidity.
- - **Borbón:** Has a sweet flavor, with caramel and fruity notes.
- - **Maragogipe:** Its beans are large and have high acidity, with citrus and floral touches.
- - **Tabi:** Characterized by its aroma, with a bitter touch and acidity.
- - **Caturra:** Has bright acidity, medium body, and a certain sweetness.
- - **Colombia:** Produces high-quality coffee, with hi acidity and a balanced flavor.
- - **Castillo:** Known for its smoothness, aroma, and citrus acidity.
- - **Cenicafé 1:** Created by the FNC and Cenicafe to provide a solution for Colombian coffee growers who wanted trees similar to Caturra but also resistant to rust.
- - **The Geisha coffee** is characterized by its delicate and exotic flavor, with sweet, citrus, floral, and fruity notes.