

COLOMBIA EXCELSO EP

REGION: Medellin

ALTITUDE: 1,200 -1,800 meters

VARIETIES: Castillo, Caturra, Colombia

PROCESSING: Washed and patio dried

Q-GRADE: 84 Points

CUP: Bright acidity, medium body

FLAVOR: Cocoa, roasted nuts, citrus zest

ABOUT YOUR COFFEE

Colombian Coffee

Colombia produces some of the most popular coffees in the world and has a reputation for its well-balanced and mild coffees. As the second largest global exporter behind Brazil, you would be hard-pressed to find someone that doesn't enjoy a cup of Colombian coffee. They are extremely popular as they can be roasted dark without turning excessively bitter and can thus be used for espresso drinks.

Most coffees that come from Colombia are either Supremo or Excelso, which refers to the coffee bean size and grade. Excelso beans are large and pass through grade 16 sieves, while the Supremo is slightly larger and pass through Grade 17 sieves/perforations. These coffees can be harvested from the same tree but will be sorted by hand based off their individual sizes. They are almost identical in flavor and composition. The most esteemed coffees come from the MAM region: Medellin, Armenia and Manizales.

Colombia Excelso EP Medellin

Medellin is one of the primary Excelso producing regions in Colombia. This specific Medellin Excelso is EP (European Preparation) which means the raw beans are hand-sorted to remove any foreign materials and defective beans. This coffee has a Q grade cup score of 84. It has a sweet cocoa and brown sugar aroma, a mild winy acidity, a sweet fruity aftertaste and a smooth, medium body. People love this coffee for its rich balanced flavor, as a stand-alone coffee as well as blended.

Special note about these beans...

I have a special relationship with the growers of these beans. I have visited and worked with them many times and continue to do so regularly. They are located high above Medellin -which requires a gondola, numerous escalators and many flights of steep stairs to reach the base of the village in Barrio La Sierra, Commune 8. It is an area that is closed to tourists and until recently has experienced much fighting between guerrilla groups and government forces. It was originally land owned by Pablo Escobar and is now growing coffee and avocados – as well as other crops of necessity. The small farms are family- owned and they take much pride in the quality of their coffee beans and the positive changes they have experienced as a result of their hard work. There is now a tour which allows a brief look at the operations and I encourage everyone to take it should you find yourself in Medellin, Colombia! Urbancoffeetour.com

Roasting Notes

Your beans have been roasted in 5-pound batches. They have been roasted to a darker roast resulting in a shiny oily sheen on the exterior. My technique allows me to produce a darker bean without the bitterness. I hope you enjoy them and if you should have any further questions, suggestions or comments, please feel free to contact me.

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