



SPECIALTY & EXOTIC COFFEE FROM
SUSTAINABLE AND SMALL CROPS IN COLOMBIA

COLOMBIA

CATÍOPE HONEY

DEAR UGLY HONEY

VERY AROMATIC, MEDIUM-LOW ACIDITY, HONEYED BODY.
FIND NOTES OF LIME, TANGERINE, AZAHAR,
CHOCOLATE AND HONEY.



FINCA LA RIVERA

QUALITY: SINGLE ORIGIN - EXOTIC - MICROLOT

REGION OF COLOMBIA: LA ESTRELLA, RISRALDA. Part of
"Cultural Coffee Landscape" World Heritage. UNESCO 2011.

VARIETY/SPECIES: COFFEEA ARÁBIGA - **CATÍOPE**

BENEFIT PROCESS: HONEY

HEIGHT: 1.750 M.A.S.L

COLLECTION: SELECTED BY HAND

DRYING: BY SUN ON RAISED BEDS

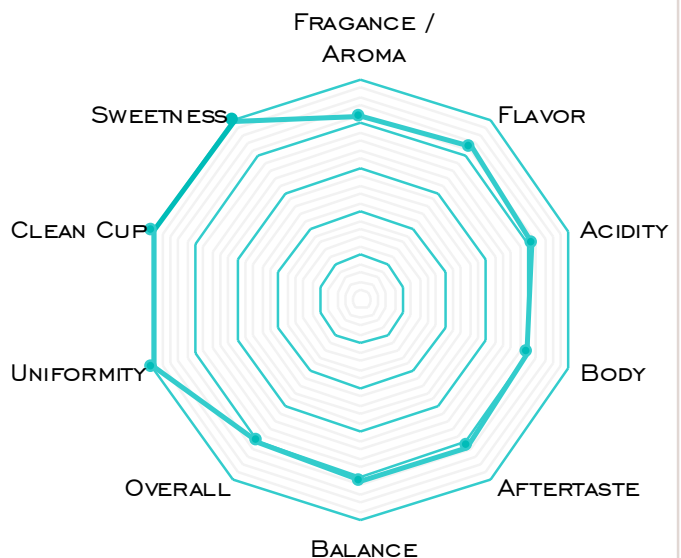
GRANULOMETRY: 14 - 21 MESH

HARVEST: PERMANENTLY

AGRICULTURE: SUSTAINABLE

SENSORY ANALYSIS

FEATURES	SCORE
FRAGRANCE / AROMA	8,25
FLAVOR	8,5
ACIDITY	8,25
BODY	8
AFTERTASTE	8,25
BALANCE	8,25
OVERALL	8
UNIFORMITY	10
CLEAN CUP	10
SWEETNESS	10
AVERAGE SCORE	87,50



PACKAGING / WEIGHT OPTIONS:

35 AND 70 KG. IN HERMETIC AND PROTECTIVE BAG + NATURAL FIBER SACK.
24 KG. IN 2 VACUUM BAGS.

CAFEDALTAURA.EU

CATIOPE

HONEY

DEAR UGLY HONEY

THIS COFFEE BEAN, "CATIOPE" IS NOT REALLY PRETTY, IT IS
AMORPHOUS, WRINKLED AND COLORED.
ANYWAY ... WE REALLY LIKE ITS SWEETNESS, HONEYED BODY AND
ENVELOPING AROMA.

