



COLOMBIA FINCA MISIONES CASTILLO

100 % ARABICA

Region: Cundinamarca **Cooperative:** Misiones
Altitude: 1.600 – 1.800 m **Species:** 100 % Arabica
Variety: Castillo **Processing:** washed **Taste:** full-bodied, with red fruits, light citrus notes, red grapefruit, light apricot and marzipan



Roast



Preparation



From the Andes straight into our roaster

Did you know that Colombian coffee is one of the most popular coffees in the world? The secret of its success is twofold: the ideal climate and geographical location where it grows, and the fact that the world's best coffee varieties are grown in Colombia. The coffee cherries for this full-bodied coffee grow on volcanic slopes at an altitude of 1,600 to 1,800 metres, where they ripen slowly under perfect conditions. The employees of Finca Misiones pick the cherries by hand and process them according to the wet method. A complex flavour palette and full body make Misiones Castillo a king among espressos, with its light citrus notes and intriguing nuances of red grapefruit and sweet marzipan. These dark-roasted beans are ideal for portafilter and mocha pot coffee. Dealing directly with Finca Misiones allows us to cut the costs of middlemen, so that the farm can pay its skilled workers higher wages and invest part of the revenues in social projects, including a school for its employees' children.

Caroma coffee roastery . coffeeseum . coffee shop . training center

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