

# ICT COFFEE



## COLOMBIA

**Stock:** Out of stock | **Categories:** [Colombia](#) |

## ADDITIONAL INFORMATION

<b>Bag Size</b>	70 Kg Bags
<b>Grade</b>	Supremo 17/18 TOLIMA
<b>Location</b>	RPM New Jersey
<b>Contract</b>	P116591/1
<b>Record Id</b>	336292.0
<b>Farm/Cooperative</b>	Various Small Holder Farmers
<b>Altitude</b>	1,200 – 2,000 M
<b>Processing</b>	Fully Washed and Sun Dried
<b>Varietals</b>	Caturra, Colombia, Castillo and Caturra

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<b>Harvest</b>	Main Harvest (Mitaca) April – June Fly Crop (Mitad del Ano) October – December
<b>Cupping Notes</b>	Medium Acidity and Body, Citrus, Dark Chocolate, Stone Fruit, Nutty
<b>Region</b>	Tolima

Tolima, a region located in the heart of Colombia, is celebrated for its high-quality coffee production. This area, surrounded by the magnificent Andean mountains, offers a distinctive microclimate ideal for cultivating coffee. The elevation in Tolima plays a pivotal role in defining the unique characteristics of its coffee, with farms generally found at altitudes ranging from 1,200 to 2,000 meters above sea level. Such high altitudes contribute to slower bean maturation, leading to denser, more flavorful beans. This aspect is crucial in creating the region's renowned coffee profile.

Moreover, Tolima's coffee culture is deeply rooted in sustainable and environmentally friendly farming practices. Local farmers are committed to preserving the natural beauty and biodiversity of their region while producing exceptional coffee. This harmonious balance between agriculture and nature not only benefits the environment but also enhances the quality of the coffee produced. The combination of unique geographical features, dedicated farming practices, and high-quality Arabica beans makes Tolima's coffee not just a beverage but a representation of the region's rich cultural and natural heritage, placing it among Colombia's finest coffees.

Excelso is a grading term for exportable coffee from Colombia, not related to variety or cupping profile. Excelso coffee beans have a screen size of 15/16, versus Supremo beans which have a screen size of 17/18. Often Supremo and Excelso coffee beans are harvested from the same tree, but they are sorted by size.

EP (European Preparation), represents beans that are screen size 15+ and meticulously sorted and cleaned to ensure coffee is free from defects and impurities.