



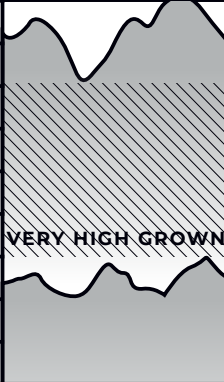
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COLOMBIA HONEY CATIMOR MAZATLAN

Grown by Jairo Arcila, this coffee was carefully hand picked at Finca Mazatlan and meticulously honey processed a La Pradera Washing Station. Cupping notes of champagne, green apple, grapes and white wine with a crisp citric acidity.



Coffee Tasters Flavor Wheel created using the Sensory Lexicon created by World Coffee Research
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2400		REGION	CIRCASIA, QUINDIO
2300		CROP	2017
2200		PROCESS	HONEY
2100		VARIETAL	CATIMOR (COSTA RICA 95)
2000		ALTITUDE (M.A.S.L)	1,900 - 2,200
1900		ROASTED FOR	ESPRESSO
1800			
1700			
1600			

