

COLOMBIA

DON PACHO, EXCELSO SCR. 15/16, CATURRA & TABI

Our "Don Pacho" pays tribute to Colombia's coffee heritage, and to the hardworking mules that have carried coffee through the Andes for generations. With his poncho, hat, and cup in hand, Don Pacho embodies the spirit of the Colombian farmer: proud, resilient, and always ready to share a good coffee.

CADEFIHUILA is a non-profit cooperative active in 27 municipalities, with 45 coffee purchase points, 46 fertilizer stores, 36 agricultural supply shops, 16 permanent cupping labs, a mobile lab, and 7 drying-service points. Following Fairtrade, Rainforest Alliance, 4C, and C.A.F.E. Practices, the cooperative ensures high production standards and a coffee-purchase guarantee, paying cash at the best price. Their coffees are processed traditionally: 24 hours in the hopper, pulping, 12 hours in water with two rinses, then sun or machine drying depending on the grower.

CUP PROFILE

almond | citrus | green apple | cocoa | dark chocolate

Acidity	7	██████████
Body	7	██████████
Flavour	7	██████████

CUP PROFILE ESPRESSO

green apple | blood orange | almond

Acidity	7	██████████
Body	7	██████████
Flavour	6	██████████



REGIONALS

QUALITY

Country Colombia
Region Huila
Cooperative CADEFIHUILA
Ref. No. P11725
Coffee Type Arabica
Quality Excelso Scr. 15/16
Crop 2025/26
Harvest Time July - August
Harvest Method Picking
Altitude 1750 m
Variety Caturra & Tabi
Processing Washed
Soil Type Clay soil
Packaging Type 70,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 10,70%
Odor clean
Color yellow-green
Defects 0-3 Defects
Screen Size 17+

CUPPING SCORE

84,00 (TSP Q-Arabica Grader)