

# COLOMBIA

## DON PACHO, EXCELSCO 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

blood orange | dried fig | green apple | mandarin | pink grapefruit | winey

Acidity	8	<div style="width: 80%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	8	<div style="width: 80%;"></div>

### CUP PROFILE ESPRESSO

biscuit | milk chocolate | caramel

Acidity	6	<div style="width: 60%;"></div>
Body	7	<div style="width: 70%;"></div>
Flavour	6	<div style="width: 60%;"></div>



## 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

86,00 (TSP Q-Arabica Grader)