

COLOMBIA

ANEI GROUP, EXCELSO EP, CASTILLO, COLOMBIA & CENICAFÉ 1

Sourced from Colombia's Caribbean region along the Sierra Nevada de Santa Marta and Serranía del Perijá, this coffee comes from 743 farmers across four indigenous communities: Arhuaco, Kogui, Wiwa, and Kankuamo, working together through ANEI. Grown in the world's highest coastal mountain range, where biodiversity thrives across dramatic thermal zones, this lot reflects a deep connection to land and tradition.

Guided by ancestral cosmovision, producers farm in harmony with nature while investing in education and community development. ANEI implements and promotes organic and agro-ecological production in agroforestry systems for carbon sequestration, oxygen production, soil regeneration and water conservation. Their cosmovision, inspired by Arhuaco wisdom, is based on living in harmony, peace, and balance with nature.

CUP PROFILE

yellow stone fruit | herbs | milk chocolate | plum | roasted almond

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

CUP PROFILE ESPRESSO

raspberry | dark chocolate

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



REGIONALS

QUALITY

Country Colombia
Region Sierra Nevada
Association ANEI
Ref. No. P11753
Coffee Type Arabica
Quality EP 10% 12/60
Crop 2025/26
Harvest Time September - February
Harvest Method Picking
Altitude 1650 m
Variety Castillo Norte, Castillo, Colombia, Típica, Bourbon y Caturra
Certification Organic
Processing Washed
Soil Type Clay soil
Packaging Type 70,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,80%
Odor clean
Color bluish-green
Defects 0-7 Defects
Screen Size 16+

CUPPING SCORE

84,00 (TSP Q-Arabica Grader)