COLOMBIA

EL PUENTE, FINCA EL MIRADOR, NATURAL

El Puente is a coffee project based in Palestina, Huila, focused on connecting coffee excellence with transparency and social impact. It works with over 426 producers, providing training, processing support, and differentiated prices for cherry and parchment.

With improved infrastructure and know-how, El Puente offers fresh, traceable coffees, available 10 months per year, with a quick export turnaround (max. 45 days). Coffees are perfectly dried (10–11% moisture) and third-party verified. In 2023, the project purchased over 544,000 kg of coffee, saved 19 million liters of water, and generated USD $3.5 million in value for local producers. Farmers earned on average 17.6% more than local prices. El Puente is backed by global impact investors including Kiva, Yunus Social Business, and the Common Fund for Commodities (CFC).

CUP PROFILE

blackcurrant | cocoa | dried fig | sour cherry | rummy

Acidity	**8**
Body	**8**
Flavour	**8**

CUP PROFILE ESPRESSO

ripe banana | dried plum | bittersweet chocolate

Acidity	**8**
Body	**8**
Flavour	**8**

EXCLUSIVES

QUALITY

Country Colombia
Region Huila
Washing Station El Puente
Ref. No. P11835
Coffee Type Arabica
Quality Excelso EP
Crop 2026
Harvest Time May - June
Harvest Method Picking
Altitude 1500 m
Variety Colombia, Castillo & Caturra
Processing Natural Traditional
Soil Type Volcanic soil
Packaging Type 35,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,50%
Odor clean
Color brownish
Defects 0-3 Defects
Screen Size 15+

CUPPING SCORE

86,50 (TSP Q-Arabica Grader)

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touton
SPECIALTY COFFEE