

Colombia

Villa Amparo Decaf

Candied Orange • Cinnamon Sugar • Apple Skin • Cranberry

Light

Dark

Jorge's Story

We've been trying to find a single producer decaf for some time. Typically decafs are blends many producers across entire regions, as the best coffees are not necessarily sent for decaffeination. We're thrilled to have been introduced to Jorge Zapata, a producer outside of Jericó in Antioquia. Jorge's current mission is to protect his and nearby land from a large multinational that's attempting to mine underneath their coffee farms. We're dedicated to purchasing coffee from this community in an effort to protect their land. Pictured above is Jorge's son Tomas.



COFFEE DATA

ORIGIN:	DEPARTMENT:	Municipality:	FARM:
Colombia	Antioquia	Jericó	Villa Amparo
ALTITUDE:	VARIETY:	PROCESSING:	DECAFFEINATION:
1900 meters	Castillo & Dos Mil	Fully Washed, 12-24 hour dry fermentation	Ethyl Acetate (Sugar Cane)
DRYING:	ACTRON READING:	IMPORTER/EXPORTER:	TASTING NOTES:
Sun dried for 7-14 days		Campesino	Candied Orange, Cinnamon Sugar, Apple Skin, Cranberry

Pricing Transparency

Our Purchase 15 bags (70 kg each)	Landed Cost (Plus Shipping) \$4.67 per pound	Roast Moisture Loss \$0.65 per pound	Packaging Cost \$0.90 per pouch	Labor/Warehousing/ Overhead/Margin \$9.82 per pound	Retail Price (12 oz.) \$16.50
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