

# Colombia El Progreso

Mandarin • Brown Sugar • Vanilla Bean • Fig

Light

Dark

## Rodrigo's Story

Our eleventh year purchasing from Rodrigo Sanchez for our house coffee. El Progreso is a farm near the town on Pitalito in Huila, Colombia. Rodrigo inherited the farm from his parents, and has since grown his operation to include 10 farms within Huila. His dedication to high quality production, meticulous processing, and innovation has made him a world-renowned specialty coffee producer. Participating and helping to enable his growth has been a true success story from our perspective. This relationship represents all that we hope to achieve in the industry.

## COFFEE DATA

ORIGIN:	DEPARTMENT:	MUNICIPALITY:	FARM:
COLOMBIA	HUILA	PITALITO	EL PROGRESO
ALTITUDE:	VARIETIES:	PROCESSING:	CHERRY HANDLING:
1650-1800 m.	BOURBON & CATURRA	FULLY WASHED	RIPE SELECTION WITH BRIX MEASUREMENT AT 20 DEGREES
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
8-24 HOUR DRY FERMENTATION	8-13 DAY PARABOLIC DRYING	ALGRANO/ CLEARPATH	MANDARIN, BROWN SUGAR, VANILLA BEAN, FIG

## Pricing Transparency

Our Purchase 110 bags (70 kg each)	Landed Cost (Plus Shipping) \$4.39 per pound	Roast Moisture Loss \$0.66 per pound	Packaging Cost \$0.90 per pouch	Retail Price (12 oz.) \$16.00
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