

Colombia La Muralla Decaf

Sweet Apple • Caramel • Graham Spice • Chocolate

Light



Dark



La Muralla's Story

Our first year purchasing coffee from La Muralla, and informal association of young producers in Huila, Colombia near the municipality of San Agustin. The producers are on average, in their mid to late 20's.

This is a significant group, contrasting the increasing average age of coffee producers around the world. The industry faces a complex problem here, and groups like La Muralla help demonstrate the possibilities for young producers to enter or stay in the world of coffee.

COFFEE DATA

ORIGIN:	REGION:	TOWN:	ASSOCIATION:
COLOMBIA	HUILA	SAN AGUSTIN	LA MURALLA
FARMERS:	ALTITUDE:	VARIETIES:	PROCESSING:
YOUNG PRODUCERS FROM SAN AGUSTIN	1700-1900 m	CASTILLO, CATURRA, V. COLOMBIA, PINK BOURBON	FULLY WASHED
FERMENTATION:	DECAFFEINATION:	IMPORTER/EXPORTER:	TASTING NOTES:
36 HOUR DRY FERMENTATION	SUGARCANE ETHYL ACETATE	OSITO	SWEET APPLE, CARAMEL, GRAHAM SPICE, CHOCOLATE

Pricing Transparency

Our Purchase
5 bags (70 kg each)

Landed Cost
(Plus Shipping)
\$7.28 per pound

Roast Moisture Loss
\$0.93 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$21.00