

# Colombia La Victoria

Milk Chocolate • Sweet Mango • Orange • Cane Sugar

Light



Dark



## La Victoria's Story

La Victoria is a community lot from producers in Northern Huila. We've been purchasing this coffee since 2019. This association is composed of many young producers belonging to a group called Productores del Futuro (Producers of the Future). They were the first group our partners at Coffee Quest began working with in Colombia.

Many of these producers were isolated during a period when the Colombian government distributed new cultivars to farmers. Their isolation during this period is why they're still cultivating more traditional varieties.

## COFFEE DATA

ORIGIN:  COLOMBIA	REGION:  HUILA	TOWNS:  SANTA MARIA & PALERMO	ASSOCIATION:  LA VICTORIA
FARMERS:  SMALLHOLDER MEMBERS OF THE ASSOCIATION	ALTITUDE:  1700-2300 m	VARIETIES:  CASTILLO, CHIROSO, PINK BOURBON, CATURRA, BOURBON, TYPICA	PROCESSING:  FULLY WASHED
FERMENTATION:  24 HOURS IN CHERRY. 36-72 HOURS DRY FERMENTATION	DRYING:  PATIO DRYING	IMPORTER/EXPORTER:  COFFEE QUEST	TASTING NOTES:  MILK CHOCOLATE, SWEET MANGO, ORANGE, CANE SUGAR

## Pricing Transparency

Our Purchase  
8 bags (70 kg each)

Landed Cost  
(Plus Shipping)  
\$5.96 per pound

Roast Moisture Loss  
\$0.77 per pound

Packaging Cost  
\$0.90 per pouch

Retail Price (12 oz.)  
\$18.50