

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