

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:	REGION:	TOWN:	FARM:
COLOMBIA	HUILA	PITALITO	EI PROGRESO
FARMER:	ALTITUDE:	VARIETIES:	PROCESSING:
RODRIGO SANCHEZ	1650-1800 m	CATURRA, BOURBON	FULLY WASHED
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
8-24 HOUR DRY FERMENTATION	8-12 DAY IN PARABOLIC TENTS	ALGRANO/CLEARPATH	MANDARIN, BROWN SUGAR, VANILLA BEAN, FIG

Pricing Transparency

Our Purchase
115 bags (70 kg each)

Landed Cost
(Plus Shipping)
\$4.92 per pound

Roast Moisture Loss
\$0.93 per pound

Packaging Cost
\$0.71 per pouch

Retail Price (12 oz.)
\$17.50