



Finca “El Pilar”



Farmers:	Cadavid Velásquez Family
Region:	Titiribí - Antioquia, Colombia
Altitude:	5,900 ft.
Coffee Variety:	Arabica Castillo
Process:	Washed - Fermentation: 12 to 15 hours
Drying Method:	Raised beds under parabolic cover
Tasting Notes:	Orange, sugar cane and maple syrup. Medium body / Medium Acidity.
Roasting Profile:	Medium Light Roast

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