



Single Origin - Specialty Coffee

Flor de Apía



Producers: Alex Grajales

Region: Apía, Risaralda, Colombia - Elevation: 5,413 ft.

Coffee Variety: Arabica Castillo - Process: Washed / Fermented in Dry Rum Barrels*

Roasting Profile: Medium Light Roast - [Limited Edition](#)

Tasting Notes: Dark rum, vanilla, caramel, chocolate. - Medium body & Mild acidity.

The fermentation process in dry rum barrels allows for the coffee to absorb the amazing smells and taste of the rum without adding any alcohol to the coffee beans. The process is done with the outmost care and patience to allow the beans to fully absorb all the aromas and tasting notes.

Farm “Flor de Apía” is located in a privilege region at a high elevation, and surrounded by amazing biodiversity that includes the National Park of Tatamá. 360° views of nature, mountains, trees and clouds providing the perfect shade and environment for some of the best Colombian coffees.