



## **PRICE LIST - HARVEST 2024**

### **FOB BUENAVENTURA**

We can also ship airfreight courier, or airfreight between 100-200kg. For more than 100kg or sea freight. For sea freight we can send LCL (starting with 1 pallet) up to Full Container Load.

# SILVER COFFEES 70kg. ALL WASHED COFFEES SCORE 84+



COL-SPIRIT											
Price List - Harvest 2024 ---> SILVER COFFEES 70kg. All washed coffees score 84+											
CODE	Variety + Farm	Cup Information	Preparation	Score	Screen	Bag Size	Amount (Bags)	1-20 Bgas	21-49 Bags	>= 50 Bags	Availability
CC1014	Castillo (Insula) Quindio	Milkchocolate, vanilla, black berry, floral, medium acidity, medium body, high sweetness.	Washed	85	15/16	70kg	200	\$ 7.29	\$ 6.99	\$ 6.72	Now
CC1133	Castillo - Caturra (Soto Blend) Nariño	Aroma to dark chocolate, caramel and brown sugar. Notes to vanilla, orange peel, molasse and cocoa nibs. It has a malic acidity on the medium range. The body is silky and creamy when cold.	Washed	85	15/16	70kg	200	\$ 7.29	\$ 6.99	\$ 6.72	Now
CC1164	Women Coffee (El Desarrollo) Huila	Vanilla and caramel fragrance, hazelnut aroma. Flavor of red fruits, cherry, vanilla, nuts, almonds. Residual caramel and brown sugar. Acidity: citric medium, brigh and malic when cold. Creamy, full body.	Washed	84+	15/16	70kg	150	\$ 7.29	\$ 6.99	\$ 6.72	Now
CC1019	DECAF - La Cristalina Quindio	natural decaffeination process with sugar cane. Super sweet coffee with notes of black berries and sugar cane, low acidity and medium body.	Washed	85	15/16	70kg	58	\$ 8.09	\$ 7.89	\$ 7.72	Now
CC1007	DECAF - Women Association Santander	natural decaffeination process with sugar cane. Super sweet coffee with notes of black berries and sugar cane, low acidity and medium body.	Washed	85	15/16	70kg	58	\$ 8.09	\$ 7.89	\$ 7.72	Now
CC1069 DE-ÖKO-007	Organic (Blend)	Soft citric notes, high sweetness (like sugarcane), floral, tropical fruit notes. Medium/high acidity	Washed	85+	15/16	70kg	50	\$ 7.59	\$ 7.64	\$ 7.42	Now

All the Silver Line coffees are available in big volumes by special request. We have more than 30 single farms as allies in Colombia plus 3 associations. So, if there is a special requirement you have, please let us know.

# GOLD COFFEES 35kg. SCORE 85.5+



COL-SPIRIT											
Price List - Harvest 2024 ---> GOLD COFFEES 35kg. Score 85.75+											
CODE	Variety + Farm	Cup Information	Preparation	Score	Screen	Bag Size	Amount (Bags)	1-10 Bags	11-20 Bags	>= 21 Bags	Arrival GER
CC1029	<b>Red Bourbon</b> (Manantiales) Valle del Cauca	Berries, dry nuts and plums paired with fruity acidity and sugarcane sweetness. Full and silky body.	<b>Washed</b>	85.75	16	35kg	20	\$ 12.50	\$ 12.20	\$ 11.82	Now
CC1044	<b>Pink Bourbon</b> (Villa Flor) Tolima	Red berries, sugar cane, mandarine and dry fruits. Round body, bright acidity and high sweetness.	<b>Honey</b>	86.5	16	35kg	20	\$ 14.20	\$ 13.80	\$ 13.59	Now
CC1156	<b>Castillo, Caturra</b> (Inga Aponte) Nariño	Aroma of molasses, dark chocolate, and yellow fruits. Honeyed with notes of molasses, black tea, and red apple. Residual black tea, light, floral, cinnamon, and white chocolate. Delicate and phosphoric medium-low acidity. Medium and silky body	<b>Honey</b>	86.5	15/16	35kg	30	\$ 10.50	\$ 10.25	\$ 9.95	Now
CC1042	<b>Castillo</b> (Villa Esperanza) Tolima	Cherry, stone fruit, almond, caramel, strawberry. Bright acidity and medium body	<b>Natural</b>	86.5	15/16	35kg	40	\$ 13.30	\$ 13.00	\$ 12.67	Now

We can process any of our **Silver** line coffees with specific characteristics to achieve a **Gold line** coffee.



# PLATINUM COFFEES 35kg AND 24kg. SCORE 87+



COL-SPIRIT											
Price List - Harvest 2024 ---> PLATINUM COFFEES 35kg and 24kg. Score 87.25+											
CODE	Variety + Farm	Cup Information	Preparation	Score	Screen	Bag Size	Amount (Bags)	1-10 Bags	11-20 Bags	>= 21 Bags	Arrival GER
CC1028	<b>Caturra</b> (La Veranera) Tolima	Chocolate, almonds and spicy aromas. Wine like taste, red fruits, dark chocolate, hazelnuts, medium-high acidity with sweet aftertaste. Medium juicy body	<b>Natural anaerob 60 hrs</b>	87	15/16	35kg	30	\$ 14.20	\$ 13.90	\$ 13.64	Now
CC1065	<b>Castillo</b> (La Cristalina) Quindio	Very fruity with notes of cranberry, cherry, blueberry, peach and dried plum. Sweet notes similar to panela, smooth coffee with full body.	<b>Natural</b>	87.5	15/16	35kg	20	\$ 13.50	\$ 13.15	\$ 12.77	Now
CC1125	<b>Pink Bourbon Natural</b> (Belen CS) Quindio	Aromas to caramel, chocolate and sugar cane. Yellow fruits, hints of roses and floral notes. Medium acidity, silky medium body. Long after taste.	<b>Natural anaerob 64 hrs</b>	87.75	15/16	24kg	5	\$ 14.35	\$ 13.95	\$ 13.59	Now
CC1038	<b>Castillo Natural C.M</b> (Puerto Alegre) Pijao	Wine like taste, medium acidity, full body with fruity notes. Delicate chocolate notes.	<b>Natural Carbonic Maceration</b>	88	15/16	35kg	10	\$ 21.25	\$ 20.95	\$ 20.62	Now
CC1039	<b>Castillo Natural Nat</b> (Puerto Alegre) Pijao	Cherry, stone fruit, almond, caramel, strawberry. Bright acidity and medium body	<b>Natural</b>	87.5	15/16	35kg	10	\$ 18.50	\$ 18.00	\$ 17.77	Now

\*\* If you are interested in Puerto Alegre we can export the coffee under pre-order contract. If you need more information, please send us an E-Mail to [warehouse@colombianspirit.org](mailto:warehouse@colombianspirit.org)



# PLATINUM COFFEES 35kg AND 24kg. SCORE 87+



COL-SPIRIT											
Price List - Harvest 2024 ---> PLATINUM COFFEES 35kg and 24kg. Score 87.25+											
CODE	Variety + Farm	Cup Information	Preparation	Score	Screen	Bag Size	Amount (Bags/Boxes)	1-10 Bags	11-20 Bags	>= 21 Bags	Arrival GER
CC1127	Wush Wush (Andaluz) Quindio	Fragrance to coconut, honey and apple. Yellow fruits notes, nuts, panela (sugar cane) with a medium high acidity. Juicy body with long lasting notes. Is a balance coffee	Washed 48 hrs	87	16	24kg	5	\$ 18.00			Now
CC1128	Gesha (Andaluz) Quindio	This coffee has intense floral aromas with hints of chamomille. The flavor is complex but delicate, you can feel some notes of jazmin, citrus, and a Colombian fruit called lulo (it has a very pleasant acidity). The after taste is sweet with rose tee like feeling. It has a very delicate body	Washed 48 hrs	88	16	24kg	5	\$ 18.00			Now
CC1022	Gesha Natural (La Estrella CS) Quindio	Floral, lemongrass, jasmine honeysuckle aroma, with peach, prune and dry fruit, cranberry notes. Citrus acidity.	Natural (64hrs)	88.75	16	24kg	10	\$ 30.90	\$ 30.59		Now
CC1225	Blend Washed (Las Sombras) Tolima	Fragrance Cocoa, spicy; citrus aroma, sugar cane, aromatic when breaking, tea like. Flavor Intense, floral, orange blossom, sugar cane, tangerine, mango, slightly tropical, peach; brown sugar aftertaste Medium acidity, citrusy, juicy and bright. Silky body, cold becomes round, improving.	Washed	88	16	24kg	5	\$ 8.50			Now
CC2001	CASCARA - Variety: Gesha	Medium pleasant acidity. Floral notes, delicate body	Natural		N/A	20kg	5	\$ 13.50			Now
CC2002	CASCARA - Variety: Java	Very fruity and sweet, no herbal notes. Recommended as single, no mixing with juices necessary.	Natural		N/A	20kg	5	\$ 13.50			Now
CC2010	CASCARA - Variety: Wush Wush	Sweet like panela, with some hints of mandarine and grapes. It had medium acidity like green apple.	Washed		N/A	20kg	5	\$ 13.50			Now





# O.D COFFEES 24kg. SCORE 86.5+



SPECIAL VARIETALS & SPOT COFFEE									
O.D COFFEES, ALL COFFEES HAVE OSMOTIC DEHYDRATION (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)									
CODE	Variety + Origin	Cup Information	Preparation	SCAA	Box Size	Amount (Boxes/Bags)	1-10 Boxes	11-20 Boxes	Availability
CC1106 Sens Coffee	<b>Castillo Apricot</b> Las Alegrias (Quindio)	Apricot and cocoa aromas. The flavor is delicate with notes of apricot, plums and yellow fruits. Medium acidity with a long lasting after taste.	<b>Honey</b>	<b>86.5</b>	24KG	20	\$ 16.15	\$ 15.69	Now
CC1126 Sens Coffee	<b>Castillo SPUMM</b> Las Alegrias (Quindio)	Aromas to Lychee, roses, hints to red fruits and caramel. Flavor to red apple, pear, milkchocolate and caramelo. Lychee aftertaste, citric low acidity and medium-low body.	<b>Washed</b>	<b>86.5</b>	24KG	20	\$ 16.15	\$ 15.69	Now
CC1264 Sens Coffee	<b>Castillo Sensation</b> Las Alegrias (Quindio)	Aromas to Maracuya, lemongrass, orange hints to yellow fruits. Flavor to red apple, milkchocolate and maracuya. Mandarin and maracuya aftertaste, citric low acidity and medium-low body.	<b>Washed</b>	<b>86.5</b>	24KG	20	\$ 16.15	\$ 15.69	Now
CC1172 Sens Coffee	<b>Castillo Koji</b> Las Alegrias (Quindio)	Fragrance of chocolate, pistachio, red fruits; aroma of peanut butter and peaches. Flavor of tropical fruits such as papaya and melon. Delicate. When cold it has a black tea note. Full-bodied, medium to medium-high creaminess that intensifies more when cold. Residual with notes of sautéed vegetables, similar to mushroom.	<b>Natural</b>	<b>87+</b>	24KG	20	\$ 18.85	\$ 18.45	Now

**NOTE:** Exclusive Osmotic Dehydration (O.D) coffees from Sens Coffee. Col-Spirit is the Europe authorized supplier. For more info send them or send us a message.

(PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)



# SPECIAL PARTNERSHIP

## SPECIAL VARIETALS & SPOT COFFEE / CAFÉ 100



SPECIAL VARIETALS & SPOT COFFEE/ CAFE 100 AÑOS									
ALL COFFEES ARE COMPETITION COFFEES (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)									
CODE	Variety + Origin	Cup Information	Preparation	SCAA	Box Size/ Bag size	Amount (Boxes/Bags)	1-10 Boxes	11-20 Boxes	Availability
CC1137	<b>Pink Bourbon</b> La Esperanza (Huila)	Notes to pineapple, lime and eucaliptus. Sweet after taste like sugarcane and cinnamon. Medium-low acidity and silky body. It has some ginger aromas	<b>Honey</b>	<b>86.5</b>	24KG	5	\$ 13.75	\$ 13.25	Now
CC1139	<b>Red Bourbon</b> Las Flores (Huila)	Yellow fruits aromas. Notes to Red fruit, cacao nibs, lychees and banana. Citric acidity with medium body	<b>Natural</b>	<b>87+</b>	24KG	5	\$ 13.10	\$ 15.66	Now
CC1093	<b>Bourbon Sidra</b> Las Flores (Huila)	This coffee has a very intense aromas to lychee. The cupping notes are lychee, caramel, watermelon and some hints of dark chocolate. Light acidity and médium complexity	<b>Natural</b>	<b>87+</b>	24KG	5	\$ 18.65	\$ 18.07	Now

**NOTE:** Exclusive coffees from Café 100. Col-Spirit is the Europe authorized supplier. For more info send them or send us a message.  
(PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)

# DIAMOND COFFEES - COMPETITION COFFEES

## SPECIAL VARIETALS & SPOT COFFEE / MONTEVERDE COFFEE FARM

SPECIAL VARIETALS & SPOT COFFEE/ MONTEVERDE COFFEE FARM									
DIAMOND COFFEES, ALL COFFEES ARE COMPETITION COFFEES (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)									
CODE	Variety + Origin	Cup Information	Preparation	SCAA	Box Size/ Bag size	Amount (Boxes/Bags)	1-10 Boxes	11-20 Boxes	Availability
CC1058	<b>Gesha Natural</b> Monteverde (Tolima)	100 hrs of Fermentation. Cup Profile: Cherry, cacao nibs, cloves, watermelon, lavender. Grapefruit acidity and lemongrass with lavender aromas. In general a medium complex cup.	<b>Red Natural</b>	<b>89+</b>	22KG	10	\$ 36.00	\$ 35.75	Now
CC1087	<b>Gesha</b> Monteverde (Tolima)	96 hrs. of fermentation. Cup Profile: raspberries, roses tea, maple syrup, orange and caramel. Very delicate lemon grass notes. In general, a complex and structured cup.	<b>Honey</b>	<b>89+</b>	24KG	10	\$ 31.10	\$ 30.65	Now
CC1033	<b>Wush Wush</b> Monteverde (Tolima)	72 hrs. of fermentation. Cup profile: Maple syrup sweetness with tropical fruits and dark chocolate notes. Almond and lime acidity with cedar aromas. In general, a balanced and smooth cup.	<b>Green Natural</b>	<b>89+</b>	24KG	10	\$ 36.00	\$ 35.75	Now
CC1034	<b>Wush Wush</b> Monteverde (Tolima)	120 hrs. of fermentation. Super intense coffee, clean and structure. It has black currant, fig, black cherry and cacao nibs' flavors. Plum and peach acidity with clove and nutmeg aromas.	<b>Red Natural</b>	<b>89+</b>	22KG	10	\$ 36.00	\$ 35.75	Now

**NOTE:** Exclusive coffees from Monteverde farms. Col-Spirit is the Europe authorized supplier. For more info send them or send us a message.  
(PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)



SPECIAL VARIETALS & SPOT COFFEE/ Cafe1959									
DIAMOND COFFEES, ALL COFFEES ARE EXOTIC COFFEES WITH SPECIAL PROCESING (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)									
CODE	Variety + Origin	Cup Information	Preparation	SCAA	Bag/ Box Size	Amount (Boxes/Bags)	1-10 Boxes	11-20 Boxes	Availability
CC1140 SKF Experimental	<b>Pink Bourbon Scoby Kombucha</b> El Diamante (Huila)	Aromas to dark chocolate, cocoa nibs and blackberries. Flavors of blackberry, wine (Malbec), and blueberries. Lingering aftertaste to red fruits, cocoa nibs, raisins, clean. Medium-high acidity tangerine-like (citrus). Creamy medium-high body	<b>Natural</b>	<b>87.5</b>	24 KG	20	\$ 20.25	\$ 19.85	Now
CC1142	<b>Wush Wush</b> Las Marias (Quindio)	Aromas to cocoa, walnut and malt grain. Woody, hazelnut flavor that improves when cold, and some hints of green apple. Aftertaste similar to rum, lingering and clean. Medium acidity, juicy, delicate and malty. Medium body, semi-creamy. The body gets lighter when the coffee is chilled.	<b>120hr Natural</b>	<b>88</b>	24 KG	10	\$ 34.60		Now
CC1143 Panela Sticky	<b>Pink Bourbon</b> El Diamante (Huila)	Flavors of brown spices, clove, and hibiscus flower. Residual lingering, orange peel, and apricot. Medium-low malic acidity. Full body.	<b>Double Washed</b>	<b>87.5</b>	24 KG	20	\$ 17.00	\$ 16.60	Now
CC1144	<b>Pacamara</b> Las Marias (Quindio)	Chocolate flavors, cocoa nibs, anis flower and red wine. Short chocolate residual. Balanced acidity, medium-high similar to the acidity of a goldenberry. Creamy, medium-high body.	<b>Natural</b>	<b>87.5</b>	24 KG	10	\$ 20.25	\$ 19.85	Now
CC1243	<b>Ethiopia Heirloom</b> Las Flores	Fragrance and aroma of caramel, chocolate, chocolate truffle; chocolate flavor, fruity, bell pepper, lingering ginseng aftertaste, creamy body, liqueur-like, juicy citrusy acidity, balanced.	<b>Natural</b>	<b>87.5</b>	24 KG	10	\$ 21.35	\$ 20.95	Now

SPECIAL VARIETALS & SPOT COFFEE/ Cafe1959									
DIAMOND COFFEES, ALL COFFEES ARE EXOTIC COFFEES WITH SPECIAL PROCESING (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)									
CODE	Variety + Origin	Cup Information	Preparation	SCAA	Bag/ Box Size	Amount (Boxes/Bags)	1-10 Boxes	11-20 Boxes	Availability
CC1244 Rio Dulce	<b>Geisha</b> Las Marias (Quindio)	Fragrance and aroma citric, delicate, floral, intense; floral flavor of orange blossom, jasmine, delicate; lingering with notes of tangerine, peach, creamy body; medium citrusy acidity.	<b>Washed</b>	<b>87+</b>	24 KG	20	\$ 33.40	\$ 33.00	Now
CC1245	<b>Sidra Bourbon</b> Las Marias (Quindio)	Fragrance and aroma of chocolate, spices, cinnamon, herbal; delicate flavor, floral, honey, yellow fruits, mango, starfruit, lingering spiciness of cinnamon; juicy acidity, medium-bodied, syrupy.	<b>Double Washed</b>	<b>87+</b>	24 KG	20	\$ 23.60	\$ 23.20	Now
CC1247 Rosado Dulce	<b>Pink Bourbon</b> El Diamante (Huila)	Fragrance and aroma floral, tropical fruits, vanilla; flavor of chocolate, lime, hints of pineapple, yellow fruit jam, silky mouthfeel with medium-low intensity, phosphoric acidity, medium-low.	<b>Washed</b>	<b>87+</b>	24 KG	20	\$ 21.35	\$ 20.95	Now
CC1249 Salpicon	<b>Geisha Anaerobic</b> Las Marias (Quindio)	Fragrance and aroma floral, orange blossom, apricot, delicate; juicy flavor, honey, orange, intense, clean finish with notes of coconut, apricot, bright, juicy, citrusy acidity; rounded, delicate body.	<b>Natural 96 hr</b>	<b>89+</b>	24 KG	10	\$ 33.40	\$ 33.00	Now
CC1251	<b>Papayo Natural</b> Las Marias (Quindio)	Fragrance and aroma of delicate maple syrup; flavor of rose water, peach, intense, notes of white flowers, starfruit, mandarin; rounded and silky mouthfeel; delicate, medium acidity.	<b>Natural</b>	<b>88+</b>	24 KG	20	\$ 20.25	\$ 19.85	Now



# EXPERIMENTAL COFFEES (CO-FERMENTED) 24kg SPOT COFFEE / EDWIN NOREÑA



## EXPERIMENTALS & SPOT COFFEE/ CAMPO HERMOSO (EDWIN NOREÑA) CO-FERMENTATION PROCESS (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)

CODE	Variety + Origin	Cup Information	Preparation	SCAA	Box Size	Amount (Boxes)	1-10 Boxes	11-20 Boxes	Availability
CC1255	<b>Pink Bourbon IPA</b> Campo Hermoso (Quindio)	Fragrance and aroma, aromatic, malty, citrusy; flavor with aromatic lime, lemon, orange peel, coriander seed; lingering mellowness and cleanliness in the finish; creamy body, full-mouth sensation	<b>Honey</b>	<b>87+</b>	24 KG	20	\$ 21.20	\$ 20.87	Now
CC1259	<b>Caturra Red Fruits</b> Campo Hermoso (Quindio)	Fragrance and aroma; intense red berry cheesecake, rich, mellow; flavor of balsamic, blackberries, syrupy body, full; lingering mellowness with hints of peach; delicate citrusy acidity.	<b>Honey</b>	<b>87+</b>	24 KG	20	\$ 19.65	\$ 19.23	Now
CC1260	<b>Caturra Cinnamon</b> Campo Hermoso (Quindio)	Fragrance and aroma; woody, spiced with cinnamon; delicate flavor of vanilla, cinnamon water; medium citrusy acidity; light-bodied, with a spicy mouthfeel, lingering lemon zest aftertaste.	<b>Honey</b>	<b>87+</b>	24 KG	20	\$ 19.65	\$ 19.23	Now
CC1262	<b>Caturra Grape Soda</b> Campo Hermoso (Quindio)	Fragrance and aroma: caramel, medium intensity grape, Flavor of "Postobon grape soda", aromatic residual, with notes of green grape; juicy, citrusy acidity; medium-bodied, effervescent.	<b>Honey</b>	<b>87+</b>	24 KG	20	\$ 19.65	\$ 19.23	Now

**NOTE:** These are the coffees we currently work with. But, if you have cupped any other coffee from Campo Hermoso and you want a quotation, please let us know.





# PLATINUM AND DIAMOND COFFEES 24kg. SPOT COFFEE / EDWIN NOREÑA



## SPECIAL VARIETALS & SPOT COFFEE/ CAMPO HERMOSO (EDWIN NOREÑA) PLATINUM AND DIAMOND COFFEES, ALL COFFEES ARE EXOTIC COFFEES WITH SPECIAL PROCESING (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)

CODE	Variety + Origin	Cup Information	Preparation	SCAA	Bag/ Box Size	Amount (Boxes)	1-10 Boxes	11-20 Boxes	Availability
CC1254	<b>Typica</b> (Huila)	Fragrance and floral aroma, nuts, herbal; floral vanilla flavor, delicate, spiced with cinnamon, aromatic green tea, silky and rounded sensation in the mouth, juicy, lactic acidity,	<b>Washed</b>	<b>87+</b>	24 KG	20	\$ 13.75	\$ 13.40	Now
CC1256	<b>Sidra Black Honey</b> Campo Hermoso (Quindio)	Fragrance and aroma; floral with hints of vanilla, honey, delicate; fruity taste of pineapple, mango when cold, starfruit; lingering floral vanilla aftertaste, silky on the palate, clean; Juicy, citrusy acidity, balanced, structured.	<b>Black Honey</b>	<b>88+</b>	24 KG	20	\$ 22.00	\$ 21.60	Now
CC1261	<b>Pink Bourbon Natural</b> Campo Hermoso (Quindio)	Fragrance and aroma: intense strawberry yogurt, mellow; intense, fruity flavor of red berries, blackberry, strawberry, cranberry, slightly floral; creamy, medium to full-bodied; delicate malic acidity	<b>Natural</b>	<b>88+</b>	24 KG	20	\$ 21.20	\$ 20.87	Now

**NOTE:** These are the coffees we currently work with. But, if you have cupped any other coffee from Campo Hermoso and you want a quotation, please let us know.





# DIAMOND COFFEES - COMPETITION COFFEES

## SPECIAL VARIETALS & SPOT COFFEE / INMACULADA COFFEE FARM



SPECIAL VARIETALS & SPOT COFFEE/ INMACULADA COFFEE FARM									
DIAMOND COFFEES, ALL COFFEES ARE COMPETITION COFFEES (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)									
CODE	Variety + Origin	Cup Information	Preparation	SCAA	Bag Size	Amount (Boxes/Bags)	1-4 Bags	5+ Bag	Availability
CC1009 Family Reserve	<b>Gesha Natural</b> (Valle del cauca/ Inmaculada coffees)	Lemongrass, oranges, coffee flower, honey, citronella, blackberry. Floral aftertaste and medium acidity	<b>Natural</b>	<b>88</b>	24 KG	5	\$ 69.49	\$ 60.99	Pre-order
CC1011 Family Reserve	<b>Sudan Rume Natural</b> (Valle del cauca/ Inmaculada coffees)	Orange, green apple, peach, cocoa, blueberries, toffee, green tea. Silky body, fruity acidity and sweet aftertaste.	<b>Natural</b>	<b>88</b>	24 KG	5	\$ 69.49	\$ 60.99	Pre-order
CC1008 Signature	<b>Gesha Natural</b> (Valle del cauca/ Inmaculada coffees)	Lemongrass, oranges, coffee flower, honey, citronella, blackberry. Floral aftertaste and medium acidity	<b>Natural</b>	<b>90</b>	24 KG	5	\$ 139.49	\$ 120.49	Pre-order
CC1010 Signature	<b>Sudan Rume Natural</b> (Valle del cauca/ Inmaculada coffees)	Orange, green apple, peach, cocoa, blueberries, toffee, green tea. Silky body, fruity acidity and sweet aftertaste.	<b>Natural</b>	<b>90</b>	24 KG	5	\$ 139.49	\$ 120.49	Pre-order
CC1013	<b>Eugenioides Natural****</b> (Valle del cauca/ Inmaculada coffees)	Fragrance to cattleya and floral notes. Red wine taste, with pineapple like acidity. Chamomile, honey and stevia notes. Medium acidity.	<b>Natural</b>	<b>91+</b>	24 KG	Request samples	\$ 364.49	\$ 319.49	Pre-order

**NOTES:** Exclusive coffees from Inmaculada coffee farms, if you want to have more info on any of their coffees, please send them or send us a message. We will be happy to help. \*\*\*\*Eugenioides waiting time right now is of 18 months more or less and they need a 30% down payment.  
(PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)





**If there is a coffee you do not see on the pricelist, but you like, please send us a message so we can send you samples and a quotation.**

[maria@amarilloexports.com.co](mailto:maria@amarilloexports.com.co) or [info@col-spirit.com](mailto:info@col-spirit.com)

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