

# HOLIDAY SPECIAL – THREE COFFEES – NINE OUNCES EACH - \$45.00



## Colombian “Land of Diversity” Competition Coffees *Roasted by Turtle Creek Coffee*



This competition is unique in Colombia in that every coffee grower of every region in the country can participate. To enter, the coffee growers visited the closest point of purchase of the Cooperatives, to deliver the full lot and to get paid for the coffee. *All the 1,100 coffees were bought and paid to the producers with a premium price* as a recognition of the quality and effort of the producers.

### THE PROCESS OF THE CONTEST

A group of cuppers of Almacafé, in four main labs in Popayán, Medellín, Pereira and Bogotá did the selection of the lots with 86+ score on the SCA cupping protocol. From the 1,110 lots that participated, 210 passed to the second cupping round. Two more rounds were held, leading to selection of the top 26 lots. The competition was repeated for the second harvest.



**FINCA LA SOLEDAD**, owned and operated by Elpidio Arboleda Tabares, a fully washed Caturra Chiroso varietal, cupped at 93.5 upon its arrival in the USA. *In the cup* : Juicy sweetness, sugary mouthfeel, balanced and elegant with a fruit acidity. Lots of rich, caramelized sugar flavor with red grapefruit, pear, white grape and red grape flavors.

**FINCA LA ALCAPARROSA**, owned and operated by Zorayda Acevedo Torres, is a Castillo varietal coffee, fermented for 14 hours and then sun dried in parabolic dryers. It cupped at 91.6 *In the cup* : Sugary, sweet, savory and tart with raisin, grapefruit, apple, chocolate, cacao and lemon flavors.



**FINCA LA FORTUNA**, owned and operated by Sally Raquel Gelvez Contreras, is a Castillo varietal coffee, picked ripe and fermented with its mucilage for 20 hours, then put out to dry in the sun. It cupped at 90.8. *In the cup* : Juicy, sugary and sweet with caramel, apple, tart lemon and red grape flavors.