

# BLACK *Diesel* COFFEE

## GREEN COFFEE REPORT

**BDC CUPPING:** 83.5

**FLAVOR NOTES:** Dark Chocolate, Lemon Acidity, Raisin, Sweet Cream

**ORIGIN:** Colombia

**REGION:** EA Decaf de Cana - Cauca

**PRODUCER:** Various Smallholder Producers

**FARM:** Various Smallholder Farms

**VARIETY:** Castillo, Caturra, Colombia

**PROCESS:** Decaf – Ethyl Acetate Method

**ELEVATION:** 1200-2000 MASL

**HARVEST:** May-July (main), November-January (fly)

**PRODUCER TASTING:** Sweet and soft with tart fruit acidity, caramel, lemon and mild berry flavor

### **FARM NOTES:**

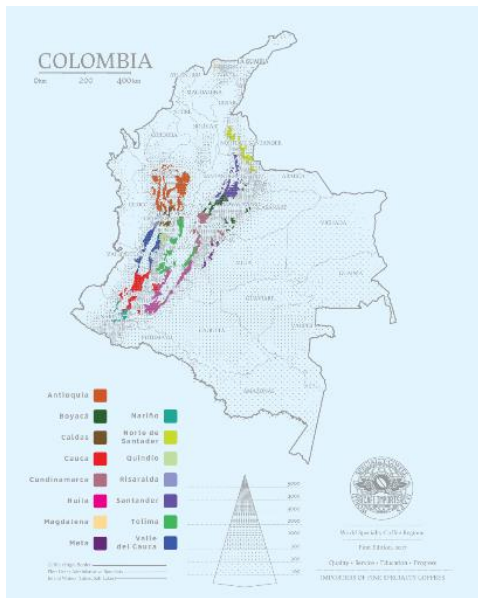
Dedicated to bringing the highest-quality, non-chemical-processed decaf coffees to market, this Origin Select Decaf offering is a single-origin blend of coffees selected by cup quality grown by multiple smallholder producers. This Colombian E.A. (ethyl acetate) decaf is cupped as a regular green sample and specifically identified for decaffeination, which happens in-country in Colombia before the coffee goes to export. This allows our importer to maintain both the integrity of the quality of the coffees they choose for decaf, but also to extend their intentional and responsible sourcing to their decaf offerings.

This process works by soaking green coffee in a bath of water and a solvent called ethyl acetate, which is naturally derived from fermented sugar, among other natural sources. The solvent bonds to the salts of chlorogenic acid within the coffee, which allows for the extraction of caffeine. The coffee is removed from its bath and steamed at low pressure to ensure no traces of E.A. are left, and the finished product is almost entirely free of any but the most trivial (0.1–0.3%) caffeine content.

**IMAGES:**



## REGION:



Colombia's size alone certainly contributes to the different profiles that its 20 coffee-growing departments (out of a total 32) express in the cup, but even within growing regions there are plentiful variations due to the microclimates created by mountainous terrain, wind patterns, proximity to the Equator, and, of course, differences in varieties and processing techniques.

The country's northern regions (e.g. Santa Marta and Santander) with their higher temperatures and lower altitudes, offer full-bodied coffees with less brightness and snap; the central "coffee belt" of Antioquia, Caldas, and Quindio among others, where the bulk of the country's production lies, produce those easy-drinking "breakfast blend" types, with soft nuttiness and big sweetness but low acidity. The southwestern departments of Nariño, Cauca, and Huila tend to have higher altitude farms, which comes through in more complex acidity and heightened florality in the profiles.

To capitalize on this broad spectrum of flavors and to emphasize the diversity available to roasters and consumers from within a single country, the coffee growers' association has begun to provide origin distinctions, and has developed aggressive marketing campaigns designed to boost the regions' signals to buyers worldwide.