



Vournas Coffee Trading, Inc.

805-379-5252 [www.vournascoffee.com](http://www.vournascoffee.com)

## Colombia Excelso Medellin Antioquia

Our Colombia Excelso Medellin Antioquia is comprised of several specialty grade coffee varieties, grown at elevations ranging from 3,900 - 5,900 ft in the outlying hills that border the metropolitan valley of Medellín. This is a true, 100% Colombian Excelso with a 15/16 screen size. Medellín is Colombia's second-largest city and the capital of the department of Antioquia. Its metro area covers nearly 500 square miles, similar in scope to the large sprawl of Los Angeles and includes many, small, historically poor neighborhoods called paisas, a reference to the non-urbanized paisanos, or countrymen. In recent years, a number of urban development projects, such as newly developed commuter rails and gondola-style people carriers have helped to re-integrate the paisas with the central valley to the benefit of all. Many coffee farms reside in the hills outside the city, where we have sourced this particular Colombia Excelso Medellin Antioquia. In the early part of the 20th century, the exchange of gold initially played a key role in Medellín development and urbanization, but it was the production of coffee which ultimately became the main driver of the Medellín economy. Today the new wave, or third wave of coffee production and roasting has enabled the launch of a number of modern-equipped Medellín boutique cafés that now offer all types of specialty coffee preparations, including pour overs, cold brew and, of course espresso. This is a huge boon for the famed, name-brand Colombian coffee, which has served as the pride of the nation and the Medellín people for decades. In particular Medellín farmers now find themselves at the center of a growing economy and local coffee scene, which will no doubt continue to bolster commerce and exchanges in Medellín coffee for years to come. For the people of Medellín who have infamously endured some of the continent's most brutal, narcotics-fueled violence, their resurging coffee industry is helping to paint a new image of a changed Colombia that is finally able to enjoy a well-deserved era of peace prosperity.

**Cupping Notes:** Smooth medium body, crisp acidity with sweet nutty notes.



Department:	Antioquia
Variety:	Colombia, Castillo, Caturaa
Processing:	Washed & Sun Dried
Altitude:	3,900 - 5,900 ft (1200 - 1800m)
Coffee Grading:	15/16 Screen
Harvest:	October - December (main), April - June (mid-crop)

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