

Colombia Aponte Narino



Royal Reserva Honey

Location
Aponte, Narino, Colombia

Altitude
1,900-2,200 meters

Variety
Caturra, Colombia

Process
Honey

Drying
Sundried on raised beds

Harvest
June-August

Export
July-November

Most coffees from Colombia are processed using the traditional washed method. This lot, however, goes through a more complex honey process that involves leaving the bean to dry in its mucilage for 20-45 days, using the heavy, cold winds of the region to help promote an even drying process. The producers of this region, an indigenous community called the Inga, were part of the northernmost Inca empire, which colonized the south of Colombia in the late 14th century. Land here is communal, and the population is ruled by a “cabildo” or group of elders who make sure ancestral traditions are upheld. The population of this area have unfortunately been affected by earthquakes in recent years, and have turned to specialty coffee to help produce income for the region.



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