

Colombia

Colombia, officially the Republic of Colombia (Spanish: República de Colombia), is a country located in the north western region of South America. Colombia is bordered to the east by Venezuela and Brazil; to the south by Ecuador and Peru; to the North by the Atlantic Ocean, through the Caribbean Sea; and to the west by Panama and the Pacific Ocean.

Colombia is the 26th largest nation in the world and the fourth-largest country in South America (after Brazil, Argentina, and Peru), with an area more than twice that of France.

The word "Colombia" comes from the name of Christopher Columbus (Cristóbal Colón in Spanish, Cristoforo Colombo in Italian). It was conceived by the revolutionary Francisco de Miranda as a reference to the New World, especially to all American territories and colonies under Spanish and Portuguese rule. The name was then adopted by the Republic of Colombia of 1819

Coffee was first introduced to Colombia in 1723, presumably thanks to Jesuit priests that brought the seeds from Venezuela.

The first exports of coffee from Colombia began in 1835 when around 2500 bags were exported to the U.S, by 1875 170,000 bags were leaving the country bound for the U.S. and Europe. The exports grew exponentially over the next hundred years or so and peaked in 1992 at around 17 million bags.

Coffee accounted for 24% of the country's agricultural gross domestic product in 2007. Colombia is the world's largest producer of mild washed arabica coffee, with annual output of between 11 million and 12 million 60-kilogram bags in recent years, and is the third-largest producer overall after Brazil and Vietnam

Colombia's coffee still remains some of the best and most well known throughout the world. This is largely due to the very successful marketing campaign created by the National Federation of Colombian Coffee Growers in 1959. They introduced the world to the fictitious character Juan Valdez. 85% of Americans still associate Juan Valdez with Colombian Coffee.

COLOMBIA FACTS AND STATS

Population: 31 Million people

Domestic Consumption: 1.8 Million Bags of 70 Kg. (154 lb.)

Coffee Export: 12.5 Million Bags of 70 Kg. (154 lb.)

Cultivated Area: 1.1 Million Hectares (2.7 Million Acres)

Harvest: Main Crop: October to January (60%)

Fly Crop: April to June (40%)

Arabica Introduced: From the Carribean through Venezuela

Farms: 300,000

Specialty Preparations:

Supremo basis of a 17 screen size

Excelso basis of a 16/17 screen size

Botanical Varieties: Bourbon, Typica, Caturra, Maragogype, Variety Colombia (hybrid of Timor and Caturra)

Coffee tasted : Starbucks Colombia Narino Supremo

Colombia = country of origin **Narino** = region of origin **Supremo** the bean size

The Department of Narino is situated in the extreme south of Colombia, neighboring Ecuador, and it's capital Pasto is at an altitude of 2'527 M. The Narino coffee growing area is considered one of the best in Colombia due to its location around the volcano 'Galeras' which has provided the surrounding soil with excellent growing conditions for coffee as well as other crops.

The average elevation for Narino coffee is between 1'500 and 2'100 M. This growing area still boasts about 40% - 50% of the traditional Arabica plant, therefore favorably influencing the cup qualities. About 50% - 60% of the coffee is sun dried

Known as one of the more remote coffee growing regions in Colombia, Narino produces about 300'000 Bags of coffee every year (about 2% of total Colombian production).

Narino is also the only region of Colombia where the crop cycle is inverted due to its geographical location! Main Crop: March/April - June/July (70%) Fly Crop: October - December (30%)

Tasting

- Aroma:** Nutty
Hint of cocoa
Touch of spice
- Slurp:** Hint of sweetness on tip of tongue. Really nice round feel, instant dryness on tongue, very much like walnuts
- Taste:** nutty, hint of cocoa, subtle sweetness.
- Body:** Medium body
- Acidity:** low to medium
- Food Pairing:** Works really well with a slice of banana and walnut loaf. Anything with nuts will reveal more of the coffee's flavour.
- Personal note:** This is a great example of geography is a flavour. This coffee typifies the Latin American region perfectly. Worth trying with walnut to demonstrate the drying nutty quality.