



HUILA

Regional Coffee



Syphax Coffee

About Huila

The word Huila comes from the Páez indigenous language: “Luminous mountain”, that surely is due to the topographical variety of the region. These characteristics together with the climate are influenced by the Magdalena River and the two mountain ranges of the Andes, within which are several snow-capped volcanoes that provide the soil with mineral richness. The valleys of the river attract quality tropical air masses that come from the Caribbean.

This combination provides spectacular conditions and unique microclimates that explain why the coffee of Huila is so delicious.

Single estates in Huila have an average of 1.5 Hectares. There are 191 coffee growers associations and 67.000 coffee grower families that normally produce washed coffees with fermentations between 21 to 36 hours and natural sun drying. Coffee from Huila is available all year long thanks to its geographical location.

Syphax Coffee

Other Agricultural Products

1. Rice
2. Banana
3. Coco / Plantain
4. Corn



Huila
Department



Agro-ecological Data

Altitude:

1200 - 1900 masl

Temperature:

19 - 22 °C

Annual rainfall:

1300-1800 mm

Wet milling process:

Fully washed

Botanical cultivars:

Castillo-Colombia-

Catimores 51%

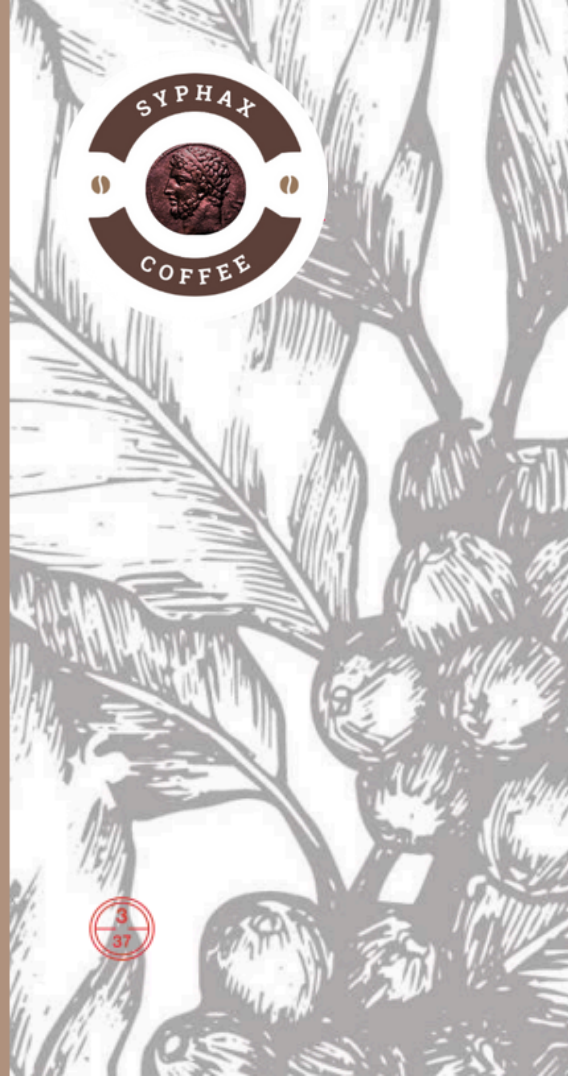
Caturra 48% Típica 1%

Soil characteristics:

Volcanic ashes

Drying:

Sun-dried



Syphax Coffee

Coffee availability

Main crop

April

Fly crop

October

Main crop

May

Fly crop

November

Main crop

June

Fly crop

December

Main crop

July

Fly crop

January

Cup profile

This coffee presents yellow fruits, milk caramel and red fruit notes with sweet spices such as cinnamon nuances. Its acidity reminds of citric fruits and white grapes. Its body is medium and creamy.

