



# Santander Region

Regional Specialty Coffee



## Syphax Coffee

### Region

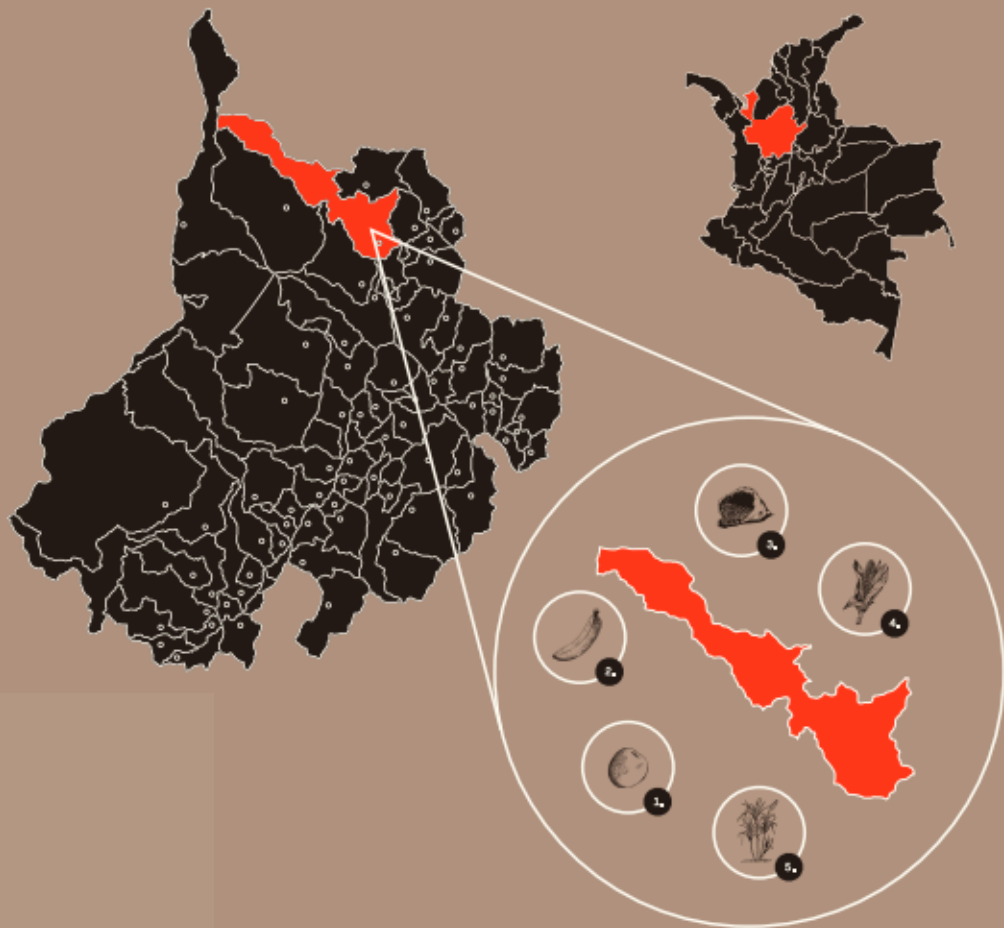
The Department of Santander counts with many water tributaries that feed the Magdalena River, imposing geographical features such as the Chicamocha Canyon, and a rich history reflected in the architecture of its towns and villages.

Many tropical crops such as tobacco, cacao, yuca and especially coffee, grow throughout the mountains located in the northeast region of Colombia, which are surrounded by rivers and blessed with tropical climate. This is one of the most important coffee-growing areas of Colombia, made up of municipalities such as Rionegro, San Andrés, Charalá, Zapatoca and Enciso, which extol the coffee culture of Santander.

# Syphax Coffee

## Agricultural products

1. Tree tomatoe
2. Plantain
3. Coffee
4. Corn
5. Sugarcane





#### Agro-ecological data

##### Altitude:

1200 – 1800 masl

##### Temperature:

19 – 24° C

##### Annual Rainfall:

1800 – 2000 mm

##### Wet milling process:

Fully washed  
with fermentations  
between 12 and  
16 hours

##### Botanical Cultivars:

Castillo-Colombia 84%,  
Caturra 15%, Others 1%

##### Drying:

Sun-dried in patios,  
roofs or parabolic beds

##### Soil characteristics:

Sandstones, claystones  
and rocky clayey

## Syphax Coffee

### Availability

Main Crop

October

Main Crop

November

Main Crop

December

Main Crop

January

Fly Crop

April

Fly Crop

May

Fly Crop

June

Fly Crop

July

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### Cup Profile

A very aromatic coffee with lemongrass and yellow fruits fragrance and aroma. The flavor has notes of aromatic herbs and brown sugar with a lasting aftertaste. The acidity is bright and combines well with the coffee's delicate and silky body.

