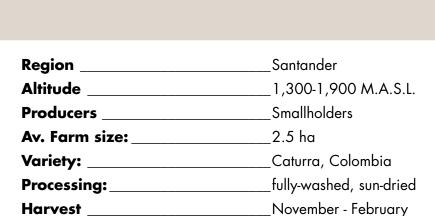


SANTANDER

Coffee from the Andes' Western Slopes



Santander is located in the northern Colombia – around 9° north of the equator. Santander is one of the traditional coffee regions, and one of the first regions in Colombia to produce coffee for export. Santander stretches between the Magdalena river and the western slopes of the Cordillera Oriental. It offers a unique topography from the river valley to steep mountain slopes, as well a unique biodiversity.



The growing conditions here are quite similar to other Central American coffee origins and the region receives a relatively high amount of sunlight. Therefore shade trees are essential. Farmers normally use Guamo, Guayacan and Tachuelos trees to filter the sun's intensity, providing much needed shade to their plantations. The shade trees also help maintain more stable, cooler temperatures allowing for slower bean development and maturation. In turn, this facilitates sugar accumulation which is reflected in the well-developed cup profiles. This shade grown coffee offers great balance and bright citric acidity

SENSORIAL ANALYSIS | SANTANDER SUPREMO

Flavours _____ citrus, stone fruits, bakers chocolate, floral notes

Cupping Score____83.50



3

Acidity intensity

2

7.50 1- Fragrance / Aroma

7.75 2- Flavour

7.50 3- After-taste

7.75 4- Acidity

7.50 5- Body

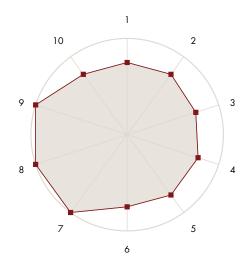
7.75 6- Balance

10 7- Uniformity

10 8- Clean cup

10 9- Sweetness

7.75 10- Overall grade



SENSORIAL ANALYSIS | SANTANDER EXCELSO

Flavours refreshing citrus fruits, floral hints, milk chocolate

Cupping Score____83

Body intensity

2 0 3

Acidity intensity

2 3

7.50	1- Fragrance / Aroma

3- After-taste

7.75 2- Flavour

7.75 4- Acidity

7.50 5- Body

7.50

7.50 6- Balance

10 7- Uniformity

10 8- Clean cup

10 9- Sweetness

7.50 10- Overall grade

