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# Colombian High Grown - Diana, Omar, Harby Lopez - El Cortijo - Venecia Farms - Cafe Social

~2 minutes

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## Description

We found some great new friends in Colombia – the Lopez family. One of the family; Omar, is here in our home town and runs a small craft roastery and coffee shop basically on the UW Madison Campus. Their farms are in a lesser known more remote region of Eje Cafetero. Perfect for growing coffee but without the major mill infrastructure of the larger growing regions. We have never previously pulled coffee from Eje Cafetero – truly a fantastic cup profile, one can tell upon first sip that this is not your average run of the mill Colombian.

Their coffee is grown in the “Eje Cafetero,” the heart of the coffee regions of Colombia, in the core of the Andes Mountains. This region produces some awesome Arabica coffee. This exceptional, shade grown, single origin coffee is produced by the Lopez siblings on their two family farms: El Cortijo and Venecia.

Diana Lopez is the owner of the coffee farms; Harby Lopez helps with logistics and transportation in Colombia; and Omar Lopez lives in Madison and runs Cafe Social, the coffeehouse. They all work together to provide an efficient model for direct trade; the most ideal model for coffee farmers but one of the more difficult to achieve.

## Tasting Notes:

A very nice smooth cup of coffee. Classic Colombian tones, earthy

and spice notes with a little sweetness on the back end. Fuller bodied, especially into the strong medium to dark roasts.

**Roasting Notes:**

Medium to dark roast will suit this coffee the best. The darker you go the more you will accentuate the smoky and spicy notes.