

@ADR_Colombia



Gobierno de
Colombia



Agencia de
Desarrollo Rural

Coffee and Cacao Producers Mission in Europe

Colombian
Taste And
Quality

Helsinki, Finlandia



COOPCACAO ARAUCA

From Saravena, Arauca, CoopCacao brings together the dedication and passion of cacao-growing families committed to fostering a fair, sustainable, identity-driven production model, as an alternative to illicit crops.

Department: Arauca.

Municipality: Saravena.

Elevation: 160 M.A.S.L.

Varietal: MC 67, ICS 95, ICS 01, ICS 06, Caucasia 47, CCN 51, FEAR 5, FSA 12 and 14, FTA 2 and 4, FSV 41, FEC 2 and 3, Trinitario, Criollo, Forastero.



Cup profile: Fine profile cacao, smooth floral and sweet fruit scents.

Processing method: Fermented in wooden beds, under strict conditions of temperature, humidity, and timing.

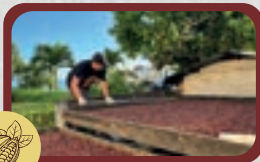
Drying: Sun-dried on drying beds or wooden racks.

Sustainability certificates: International Cocoa Awards 2010, 2011.

Coffee and Cacao Producers Mission in Europe



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CHOCOLATE COLOMBIA

Cacao-producing regions of northern Antioquia brought together in this organization to offer the best cacao to export, with an annual processing capacity of 800 tons.

Department: Antioquia, Córdoba, Bolívar.

Municipalities: Valdivia, Tarazá, Cáceres.

Elevation: 80 – 1.100 M.A.S.L.

Varietal: FSV41-FEAR5-FEC2-CCN51.

Sensorial profile: Floral notes with highlighted chocolate.

Processing method: Covered beds. 300 metric tons.

Drying: Covered beds.

Sustainability certificates: FairTrade; Floid: 37648.



COSURCA

Organic coffee from the Colombian Massif, developed with sustainable agriculture production and solidarity-based marketing, since 1993, benefiting 1,500 families of small producers.

Department: Cauca.

Municipalities: Argelia, Balboa, Sucre, Almaguer, Patía, Bolívar, La Vega, La Sierra, Cajibío, El Tambo.

Elevation: 1.600 a 1.900 M.A.S.L.

Varietal: Colombia.

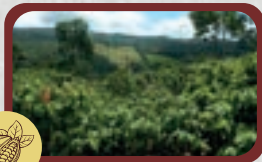
Cup profile: Pronounced notes of citrus, lemon, sweet mandarin.

Processing method: Washed.

Drying: Natural, between 7 to 15 days.

Sustainability certificates: FairTrade, SSP, Organic Canada, USA and Organic EU.





MESA NACIONAL CACAOTERA DE COLOMBIA

Our brand, **Chocolate La Hoz**, made from carefully selected regional cacao, strengthens the local economy of 160 cacao-producing families and contributes to peacebuilding.

Department: Nariño, La Guajira, Cesar, Norte de Santander.

Elevation: 400 - 1.000 M.A.S.L.

Varietal: Clon, Hybrid, Criollo.

Sensory profile: Subtle cocoa note, dominated by fresh fruit flavors.

Processing method: Fermented in covered beds, with sustainable techniques.

Drying: Solar and mechanical systems.

Sustainability certificates: Fairtrade, JAS, USDA Organic, SSP COOP.



Global Cafes

We believe in differentiated coffee flavors, sustainability, and fair pricing. The craftsmanship behind our Huila department specialty coffee creates a unique experience for our clients.

Department: Huila.

Municipalities:

La Plata, La Argentina, Pital, Nátaga, Tesalia, Inza, Páez.

Elevation: 1.400 - 1.800 M.A.S.L.

Varietal: Castillo, F6, Catimore, Colombia, Pink Bourbon, Geisha.

Cup profile: Red fruits, cherry and apple notes. Medium-bright citrus acidity, chocolate and orange notes.

Processing method: Ecological.

Drying: Solar.

Sustainability certificates: Rainforest Alliance, FairTrade International, FairTrade Usa, Café practices, 4C.





CAFÉ LOMAPRIETA

We specialize in high-quality roasted coffee under our own brand, Café Lomapieta, embodying a deep respect for Mother Earth and the spirit of our Indigenous heritage.

Department: Caldas.
Municipalities: Riosucio.

Elevation: 1.900 M.A.S.L.
Varietal: Castillo.

Cup profile: Natural wash with sweet and spiced fruit notes.

Processing method: Washed.

Drying: Solar.

Sustainability certificates: Green Businesses (Colombian Environmental Ministry); Origin Caldas.



Asouribe – Café Altar

Our mission is clear and powerful: to offer coffee of exceptional quality that honors the work and spirit of small-scale producers from northern Tolima.

Department: Tolima.
Municipalities: Villahermosa, Libano, Murillo.

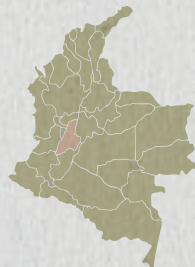
Elevation: 1.200 - 1.900 M.A.S.L.
Varietal: Pink Bourbon, Red and Yellow Bourbon, Geisha, Castillo, Papayo, Colombia, Caturro.

Cup profile: Distinct nutty and macadamia notes.

Processing method: Fermented.

Drying: Natural, sun and wind.

Sustainability certificates: Each producer manages their own sustainable certification.





Semilla Nativa Indígena

Coffee 100% cultivated by Indigenous communities in Colombia, honoring their ancestral roots, deep connection to Mother Earth and traditional knowledge systems.

Department: Antioquia, Cundinamarca, Huila, Tolima, Caldas.

Elevation: 1.600 – 2.000 M.A.S.L.

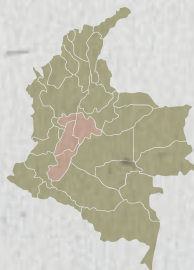
Varietal: Bourbon, Caturra, Colombia, Castillo.

Cup profile: Sweet notes of tropical fruits, caramel, chocolate and honey.

Processing method: Washed

Drying: Solar, parabolic.

Sustainability certificates: CIMA certificate (in alliance with Universidad del Cauca).



COOMFIAR

Our Colombian Massif cooperative promotes agro-environmental and agroecological practices in coffee cultivation, with an emphasis on water conservation and soil restoration.

Department: Cauca.

Municipalities: Popayán, Timbío, Sotará, Sucre, Bolívar, Mercaderes, Almaguer, San Sebastián.

Elevation: 1.600 – 1.950 M.A.S.L.

Varietal: Castillo, Catimore, Geisha, Colombia.

Cup profile: Balanced cup, caramel and floral notes.

Processing method: Washed and pulped.

Drying: Solar, parabolic

Sustainability certificates: CIMA certificate (in alliance with Universidad del Cauca).





JIBUSU KAPE CAFÉ COLIBRÍ

Our consumers are not just tasting artisanal and specialty coffee but experiencing the story of a community that weaves together fair-trade values and quality of life.

Department: Antioquia.
Municipalities: Ciudad Bolívar.

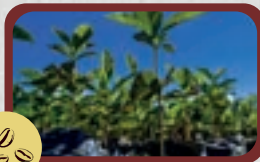
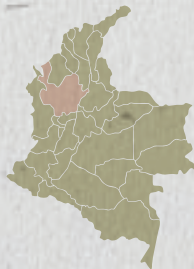
Elevation: 1.900 M.A.S.L.
Varietal: Colombia.

Cup profile: Notes of citric fruits.

Processing method: Washed.

Drying: Natural, 7 to 15 days.

Sustainability certificates: FairTrade, SPP, USDA Organic and Canada Organic.



KÚMA CAFÉ

The producers behind Kúma brand pursue the continuity of the indigenous peoples of the Sierra Nevada de Santa Marta, a sacred territory safeguarded by them as the "Heart of the World".

Department: Cesar.
Municipalities: Valledupar.

Elevation: 1.200 – 2.000 M.A.S.L.
Varietal: Typical, Caturra, Bourbon.

Cup profile: Notes in floral, caramel and almonds scent.





ASOCALM

Asocalm peasant farmers from Morales, Cauca, harvest 140 tons of top-grade coffee annually, grown, processed and packaged in their own facilities, with clean agriculture methods.

Department: Cauca.
Municipalities: Morales.

Elevation: 1.700 M.A.S.L.
Varietal: Colombia, Castillo.

Cup profile: Red berries, chocolate notes.

Processing method: Pulped.

Drying: Covered beds.

Sustainability certificates: Green Businesses (Colombian Environment Ministry).



AYNI CAFÉ

Our coffee is cultivated at Finca El Diamante, in the municipality of Bruselas, Huila, where we develop an educational project to train children in coffee production and commercialization.

Department: Huila.
Municipalities: Bruselas.

Elevation: 1.600 M.A.S.L.
Varietal: Castillo.

Cup profile: Molasses and yellow fruit notes, juicy, sweet lemon.

Processing method: Washed and semi-washed.

Drying: Solar.

Sustainability certificates: RainForest, FairTrade.





Café El Turpial

In Cumbitara, where the Andes mountains converge, lies El Turpial, a resilient farm, committed to producing exceptional quality coffee, awarded the Best Cup of Nariño 2023.

Department: Nariño.
Municipality: Cumbitara.

Elevation: 2.200 M.A.S.L.

Varietal: Geisha, Caturra, SL28, Laurina, Sidra, Wush Wush, Pink Bourbon, Ethiopian, Castillo.

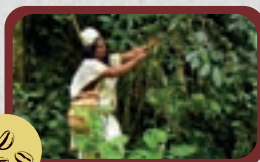


Cup profile: Sweet, fruit and floral notes.

Processing method: Natural fermented, for 5 days, in Grain Pro bags.

Drying: Solar, natural.

Sustainability certificates: Origin Nariño. Good Agriculture Practices, in process.



CAFÉ EXCELSO AUTORIDADES ARHUACAS DE LA SIERRA NEVADA

This top-quality organic coffee is cultivated by Arhuaco indigenous people in the Sierra Nevada de Santa Marta, with a unique, authentic flavor, that reflects the purity of its origin.

Department: Cesar.
Municipalities: Pueblo Bello.

Elevation: 1.200 M.A.S.L.

Varietal: Castillo, Tabí, Colombia, Criollos, Arabica.



Cup profile: Notes of fruit, chocolate, and cane sugar, with a citrus aftertaste.

Processing method: Washed and fermented, 16 to 28 hours.

Drying: Solar.

Sustainability certificates: Fairtrade.



SurCafé

Ecological, high-quality coffee with chocolate and orange notes, made by a small association of peasant and indigenous producers in the resilient territories of the Cauca department.

Department: Cauca.

Municipalities: Sucre, Timbío, Tambo, Cajibío, Piendamó, Santander de Quilichao, Suárez, Páez.

Elevation: 1.500 – 2.200 M.A.S.L.

Varietal: Castillo, Colombia, Caturra, Geisha, Bourbon.

Cup profile: Clean cup, chocolate notes.

Processing method: Washed.

Drying: Parabolic.

Sustainability certificates:

Environmental-friendly practices – In process.



APROCALG - CACAO ORGÁNICO

A 21-year-old organization, founded in Algeciras, Huila department, certified in organic cacao for exportation to United States, Europe and Switzerland.

Department: Huila.

Municipality: Algeciras.

Elevation: 1.000 M.A.S.L.

Varietal: Fine and aromatic Trinitario.

Sensorial profile: Aroma of candied fruit, with dominant chocolate notes.

Drying: Organic management

Sustainability certificates: Green Businesses (Colombian Environment Ministry).





CENCOIC

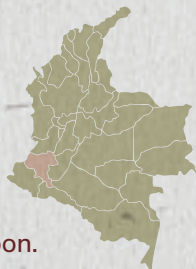
Special and organic **coffee**, from the collective work of 2930 families from 19 indigenous reserves in the department of Cauca.

Department: Cauca

Municipalities: Toribío, Miranda, Corinto, Santander de Quilichao, Caldono, Morales, El Tambo, Almaguer, Piendamó.

Elevation: 1500 – 2100 M.A.S.L.

Varietal: Castillo Sur, Cenicafé 1, Colombia, Caturra, Typical, Bourbon.

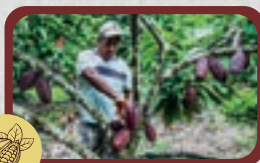


Cup profile: Pleasant notes of chocolate and caramel.

Processing method: Traditionally and individually washed and pulped.

Drying: Parabolic dryers, between 10 to 15 days.

Sustainability certificates: SSP (Sustainability Specialty); Organic and Café Practices.



ARCHOCOL

This national cacao network unites artisanal chocolate makers, cacao specialists and family-owned businesses throughout Colombia, committed to sustainability, traceability, and transformation of fine-flavor cacao into specialty products.

Department: Norte de Santander, Arauca, Cundinamarca.

Municipalities: Toledo, Zulía, Tibú, Arauquita, Tame, Fortul, Nilo, Viotá, Yacopí, Pacho.

Elevation: 300 – 1.400 M.A.S.L.

Varietal: Fear 5, Tame 2, Saravena 13, San Vicente 41, hybrid and criollo.



Sensorial profile: General: Nutty and red berries notes, low acidity, smooth texture.
Arauca: Soft nutty notes, citrus fruits, and floral hints.
Cundinamarca: Intense cacao, woody notes, lightly floral.

Processing method: Fermented in wooden beds using banana leaves.

Drying: “Casa Elda” method and sun-drying.

