



**NAYA**  
• PREMIUM COFFEE •

# COLOMBIA

## Antioquia - Fredonia

### About Fredonia

Fredonia features one of Colombia's oldest coffee heritages. Its strong coffee tradition is still prevalent today. Home to many specialty coffee cultivators, the region produces some of Colombia's most distinguished coffee.

### About Finca Naya coffee

Characterized by steep slopes overlooking the picturesque Cauca River, Finca Naya coffee grows on 32 hectares (80 acres) of land. With an elevation rising from 1,500 to 1,850 meters (ca. 5,000 to 6000 feet) above sea level, the region receives an average of 10-11 hours of sunshine per day.

Natural springs, complemented by ecological soil stewardship, enhance to the farm's mineral-rich soil, creating ideal terra firma for coffee cultivation.

By incorporating native tree species, abstaining from the use of herbicide, and focusing on sustainability, Finca Naya coffee offers an exceptional flavor profile.

### Finca Profile

PRODUCER	FINCA NAYA™
REGION	SOUTHWEST ANTIOQUIA
ALTITUDE	1500 – 1850 METERS (5000 – 6000 FT) ASL
VARIETY	CASTILLO
PROCESS	WASHED
MILL	MEDELLIN MILL
HARVEST	DEC 2018 - MAR 2019
TYPE	MICRO LOT – SINGLE SOURCE
AVAILABLE	25,000 LBS (SARASOTA WAREHOUSE)

### Cupping Attributes

Our coffee exhibits a rich toffee flavor with an undertone of fruit and citrus. The creamy body leaves the palate with caramel, honey, and a lingering hint of sweetness.



### Coffee Attributes

FLAVOR	TOFFEE & CITRUS
BODY	CREAMY
ACIDITY	FRUITY & SWEET
SCREEN	15 AND ABOVE
Q-GRADED	84.25

