



Offers Flor de Café (2021)

Producer Name	Code	SCA points	Notes	Bags (30kg)	Price (€/kg)	Variety	Process	Altitude	Farm Area
José de Freitas	FDC1	83	Sweet, clean, dark chocolate	sold out	5,47	Catucai	Natural	1200	25
José de Freitas	FDC2	83	Sweet, clean, dark chocolate	sold out	5,47	Catucai	Natural	1200	25
José de Freitas	FDC3	84	Bodied, sweet, caramel, dark chocolate	29	6,00	Catucai	Natural	1200	25
José de Freitas	FDC4	85	Milk Chocolate, orange, caramel, refined acidity	14	6,53	Catucai	Natural	1200	25
José de Freitas	FDC5	86	Milk Chocolate, orange, caramel, refined acidity	sold out	7,05	Catucai	Natural	1200	25
José de Freitas	FDC6	86	"Panela" (unrefined sugar), orange blossom, good acidity	69	7,05	Catucai	Natural	1200	25
José de Freitas	FDC7	85	"dulce de leche", caramel, passion fruit	sold out	6,53	Catucai	Natural	1200	25
Milena Rodrigues	FDC8	83	Milk Chocolate, sweet, clean	sold out	5,47	Catuai Vermelho	Natural	1100	43
Milena Rodrigues	FDC9	83	Milk Chocolate, sweet, caramel, slightly fruity	sold out	5,47	Catuai Vermelho	Natural	1100	43
Ana Luiza Veiga	FDC10	85	Hazelnut, "Panela" (unrefined sugar), shiny acidity	82	6,53	Arara	Natural	950	35
Alberto Sarquis	FDC11	82	Milk Chocolate, clean, caramel	sold out	4,95	Catuai Amarelo	Natural	950	60
Antônio Menezes	FDC12	86	Licorous body, prunes, green grape, shiny acidity	sold out	7,05	Arara	Natural	900	40
João do Carmo	FDC13	84	Clean, "Panela" (unrefined sugar), good body	6	6,00	Catucai	Natural	1100	8
Mauro Dantas	FDC14	84	Dry fruits, sweet, chocolate	45	6,00	Catucai	Natural	1000	50
Alexandre Mudrik	FDC15	84	Sweet, good body, fruity, shiny acidity	31	6,00	munido novo	Natural	1050	25

** prices are FOB Barcelona (Zona Franca)

** prices do not include IVA



Offers Ethic Hub (2021)

Producer Name	Code	SCA points	Notes	Bags (46kg)	Price (€/kg)
Mauricio Velázquez Perez	ETHIC1	85.75	Cítrico, Ciruela, Cedro, Panela, Hierbas Frescas, Mora.	23	8,21
Donato Vázquez Vázquez	ETHIC2	85.00	Chocolate, Caramelo, Cereza	6	8,21
Juventino Matías Ortiz	ETHIC3	85.25	Naranja, Fruta Madura	7	8,21
Irene Roblero López	ETHIC4	86.00	Fresa, Limón, Azúcar, Cereza, Chocolate	10	8,21
Tacaná Suprema	ETHIC5	82.5	cereza, chocolate, cítrico, cremoso	140	6,58
Tacaná Extra	ETHIC6	81.25	Frutos del bosque, Chocolate, Licor	150	6,26
Tacaná Extra	ETHIC7	81.25	Frutos del bosque, Chocolate, Licor	12	7,16

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la guashira

SPECIALTY COFFEE



Offers La Guashira

Producer Name	Code	SCA points	Notes	Bags (35kg)	Price (€/kg)	Variety	Process	Altitude	Fermentation
John Edison Vélez - La Guashira - Finca Las Acacias	GUAS1	85.75	Coconut powder, grapes, blueberries, accompanied by a soft sweetness and strong cocoa fragrance	SOLD OUT	13,16	Castillo, Caturra	Lavado	1.750	30 anaerobic hours in cherry and 20 hours in tank
John Edison Vélez - La Guashira - 1800 msnm	GUAS2	85.00	fruity tangerine, sweet orange, white grape, medium acidity	13	12,00	Cenicafe 1, Supremo	Honey	1.800	30 anaerobic hours in cherry and 20 hours in tank
John Edison Vélez - La Guashira	GUAS3	85.25	Pineapple, peach, strawberry and grape. Cocoa fragrance and aroma, coffee flower and cherry	5	12,53	Cenicafe 1, Supremo	Natural	1.700	40 hours anaerobic, 60 aerobic hours in the tank and 20 hours in the basket
Pedro Pineda - La Guashira Finca El rosario	GUAS4	86.00	Lemongrass, orange blossom, tropical fruit, sugar cane	SOLD OUT	18,84	Gesha Rojo	Natural	1.800	60 hours anaerobic and 12 more in the basket
Pedro Pineda - La Guashira Finca El rosario	GUAS5	82.5	Mora, grosella negra, melasa, jázmin, hibiscus	SOLD OUT	20,53	Gesha Amarillo	Natural	1.800	60 hours anaerobic and 12 more in the basket

** prices are FOB Alicante

** prices do not include IVA