

Foxhole Coffee – Origins Columbia

Colombian coffee, a globally renowned single-origin coffee, is deeply tied to the country's diverse landscapes, unique geography, and optimal growing conditions, primarily featuring Arabica varieties like Typica, Bourbon, and Castillo. Colombia's coffee regions, known as the Coffee Axis (Eje Cafetero) and spanning areas like Antioquia, Huila, and Nariño, are situated along the Andes Mountains, with plantations typically at elevations between 1,200 and 2,000 meters (3,940 to 6,562 feet) above sea level. This high altitude slows bean maturation, enhancing flavor complexity and acidity.

The **landscape** is a breathtaking mosaic of steep Andean slopes, fertile valleys, and tropical forests. The Andes split into three ranges in Colombia, creating varied microclimates across regions. The Coffee Axis, encompassing Caldas, Quindío, and Risaralda, features volcanic soils rich in nutrients, while southern regions like Huila and Nariño benefit from proximity to the equator, ensuring consistent sunlight and rainfall (1,800–2,300 mm annually). The terrain is often rugged, with smallholder farms nestled on hillsides under shade trees like banana and plantain, and the climate balances a rainy season (April to May, October to November) with dry periods ideal for harvesting.

Flavor notes of Colombian coffee are vibrant and well-balanced, a hallmark of its high-altitude, volcanic origins. Huila's coffee often showcases bright acidity with notes of red fruit, like cherry or raspberry, alongside caramel sweetness and a hint of citrus, such as grapefruit. Nariño, at higher elevations, delivers a juicier profile with stone fruit (think peach), dark chocolate, and a wine-like acidity. Beans from the Coffee Axis are more classic, offering a medium body with toffee, nuttiness (like hazelnut), and a soft, lemony finish. Overall, Colombian coffee is known for its clean, consistent taste with a silky texture.

Elevation is a defining factor, with most Colombian coffee classified as Supremo or Excelso, grown above 1,200 meters. Higher elevations in Nariño (up to 2,000 meters) produce brighter, more complex beans, while mid-range altitudes in Antioquia (around 1,500 meters) yield a smoother, sweeter cup. The volcanic soils, combined with meticulous wet-processing methods, amplify the coffee's clarity and quality.

In summary, Colombian coffee reflects its origins- a vibrant blend of Andean richness, equatorial balance, and volcanic fertility, delivering a cup as dynamic and polished as the landscapes it grows in.

Unleash Colombia's Andean magic- a silky, vibrant sip bursting with cherry, caramel, and a zesty grapefruit finish that delights every sense.