



Specialty Arabica Coffee: Castillo Variety from Huila, Colombia

This commercial offer presents specialty green coffee from the Huila region of Colombia, featuring the Castillo variety grown by small-scale farmers affiliated with a Colombian NGO supporting rural and Indigenous communities.

Product Overview



Origin & Altitude

Grown in Huila Department, Colombia at 1,500-1,900 meters above sea level, providing ideal conditions for specialty coffee development.



Process & Quality

Traditional Colombian washed process with an estimated SCA score of 84-86 points, indicating exceptional quality.



Harvest Seasons

Main harvest: October-January

Mid-crop (Mitaca): April-June

Cupping Profile



Flavor Notes

- Sweet profile with bright acidity
- Distinctive panela (unrefined cane sugar) notes
- Peach and floral undertones
- Medium-high sweetness with creamy body
- Roasted profile: caramel, almond, and ripe plum notes

Green Coffee Specifications

Type	Export-ready green coffee (oro)
Humidity	10% - 11.5%
Bean size	Screen 15+ (15/16)
Maximum defects	8 defects per 300g sample
Packaging	70kg canvas bag with internal GrainPro liner
Container capacity	Approx. 275 bags (19,250kg net weight)
FOB Price	USD 8.00/kg

Commercial Format Options



Green Coffee

Export-ready green coffee in 70kg canvas bags with GrainPro liners. FOB price: USD 8.00/kg. Ideal for importers and large roasters.



Dry Parchment Coffee

Dry parchment coffee ready for hulling. 11% humidity in 125kg fique sacks. Price: USD 9.00/kg. Perfect for buyers selecting quality at origin.



Roasted Coffee

Medium or custom roast in 1lb bags with degassing valve. Customizable labeling. USD 9.00/lb in whole bean or ground format.

Logistics & Shipping



Recommended port of departure: Buenaventura, Colombia

Standard container: 20-foot (up to 275 bags)

Trade terms: FOB / CIF upon request

Estimated delivery time: 15 to 30 days (depending on destination)

Cultural & Sustainable Practices

Coffee cherry harvesting is carried out by Indigenous and rural farming communities in Huila, preserving traditional and sustainable agricultural practices that have been passed down through generations.

Our partnership with a Colombian NGO ensures fair compensation for small-scale farmers while supporting rural development and environmental stewardship in coffee-growing regions.





Next Steps

Request Samples

Contact us to receive green coffee samples for evaluation and cupping.

Place Order

Specify quantity, format, and shipping details for your coffee order.

Shipping & Delivery

We'll handle logistics from Buenaventura port to your destination.

Ongoing Partnership

Establish a long-term relationship with our network of Colombian coffee producers.