



## COL-SPIRIT

### Price List - October 2020 (Harvest-2020) ---> SILVER COFFEES 70kg. All washed coffees score 84+

CODE	Variety + Farm	Cup Information	Preparation	Score	Screen	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
3/837/00035	<b>HONOR COFFEE</b> Guillermo Grajales <i>Quindio</i>	Soft citric notes, medium sweetness, floral, sugar cane. Medium/High acidity	washed	84.5	15+	70kg	9	€ 5.90	€ 5.65	€ 5.40	now
3/0837/04669	<b>RFA HONOR COFFEE</b>	Overly sweet coffee with honey like notes. Milk chocolate and medium acidity.	washed	84.75	16+	70kg	30	€ 6.00	€ 5.70	€ 5.50	now
3/837/00003	<b>Castillo (Insula) Quindio</b>	Milk chocolate, vanilla, black berry, floral, medium acidity, medium body, high sweetness.	washed	85	15/16	70kg	7	€ 6.70	€ 6.20	€ 5.90	now
3/837/00004	<b>Women Association (El Trebol) Santander</b>	Toffee, chocolate, and citric taste. Medium body and pleasant citric acidity.	washed	84.75	15/16	70kg	0	€ 6.20	€ 6.00	€ 5.80	Mid of December
3/037/04896	<b>DECAF – HONOR COFFEE</b> <i>Quindio</i>	<b>natural decaffeination process with sugar cane.</b> Super sweet coffee with notes of black berries and sugar cane, low acidity and medium body.	washed	85	15/16	70kg	7	€ 6.80	€ 6.50	€ 6.30	now
3/837/00043	<b>Organic Castillo (Blend) Tolima</b>	Soft citric notes, high sweetness (like sugarcane), floral, tropical fruit notes. Medium/high acidity	Washed	86	15/16	70kg	20	€ 6.80	€ 6.70	€ 6.30	Now

All the Silver Line coffees are available in big volumes by special request. We have more than 30 farms as allies in Colombia. So, if there is a special requirement you have, please let us know.

If there is a coffee you do not see on the pricelist, but you like, please send us a message so we can send you samples and a quotation.

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## COL-SPIRIT

### Price List - October 2020 (Harvest 2020) ---> GOLD COFFEES 35kg. Score 86+

CODE	Variety + Farm	Cup Information	Preparation	Score	Screen	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
3/837/00143	<b>Red Bourbon</b> (Manantiales) Valle del Cauca	Berries, dry nuts and plums paired with fruity acidity and sugarcane sweetness. Full and silky body.	washed	86	16	35kg	10	€ 9.00	€ 8.90	€ 8.70	now
3/837/00021	<b>Caturra</b> (La Paloma) Quindio	Caramel and tropical fruit aromas. Creamy body with medium acidity. Vanilla and sugar cane notes, with a hint of peach and stone fruit.	<b>Honey</b>	86.5	15/16	35kg	7	€ 9.00	€ 8.80	€ 8.50	now
3/837/00034	<b>Castillo</b> (Villa Esperanza) Tolima	Cherry, stone fruit, almond, caramel, strawberry. Bright acidity and medium body	<b>natural</b>	87.5	15/16	35kg	16	€ 9.50	€ 9.30	€ 9.00	now
3/837/00006	<b>Castillo Anaerobic Honey</b> (La Cristalina) Quindio	Berries, plums paired with fruity acidity and sugarcane sweetness. Intense and silky body.	<b>Honey (86hr fermenta.)</b>	87.5	15/16	20kg	2	€ 10.30	€ 10.00		now
3/837/00089	<b>Natural Colombia (ORGANIC)</b> Tolima	Floral and sweet aroma, with note to black pepper and maracuya. Mandarin acidity.	<b>Natural</b>	87.75	15/16	35kg	12	€ 9.80	€ 9.50	€ 9.25	now

For more Gold line coffees, please let us know. We can process any of our Silver line coffees with specific characteristics to achieve a Gold line coffee.

We can have and prepare the coffee of your choice.

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## COL-SPIRIT

### Price List - October 2020 (Harvest 2020) ---> PLATINUM COFFEES 35kg and 24kg. Score 88+

CODE	Variety + Farm	Cup Information	Preparation	Score	Screen	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
3/837/00010	<b>Tipica</b> (San Juan) Tolima	Yellow fruit, maracuya, sugar cane, almond taste. Clean and smooth coffee Cape gooseberry acidity	washed	88.5	15/16	35kg	20	€ 15.25	€ 15.00	€ 14.85	now
3/837/00009	<b>Caturron</b> (La Floresta) Huila	Floral and sweetness aroma, with notes to back pepper and maracuya. Mandarine acidity	Washed	88	15/16	35kg	11	€ 16.00	€ 15.50		now
3/837/00046	<b>Castillo Natural</b> (Puerto Alegre) Pijao	Cherry, stone fruit, almond, caramel, strawberry. Bright acidity and medium body	<b>Natural</b>	88.25	15/16	35 kg	0	€ 10.20	€ 9.80	€ 9.60	Mid of December
3/837/00031	<b>Castillo</b> (La Cristalina) Quindio	Very fruity with notes of cranberry, cherry, blueberry, peach and dried plum. Sweet notes like panela, smooth coffee with full body.	<b>Natural</b>	88.5	15/16	35kg	7	€ 9.50			now
3/837/00098	<b>Gesha Natural</b> (La Estrella CS) Quindio	Floral, lemongrass, jasmine honeysuckle aroma, with peach, prune and dry fruit, cranberry notes. Citrus acidity.	<b>Natural (64hrs)</b>	88.75	16	24kg	0	€ 22.50			Mid of December
3/837/00017	<b>Pink Bourbon</b> (Villa Flor) Tolima	Red berries, sugar cane, mandarin and dry fruits. Round body, bright acidity, and high sweetness.	<b>Honey</b>	89	16	35kg	20	€ 16.50	€ 16.00	€ 15.50	now
<b>CASCARA - Variety: Java</b>		Very fruity and sweet, no herbal notes. Recommended as single, no mixing with juices necessary.	<b>Natural</b>	88	N/A	<b>10kg</b>	0	€ 12.50	€ 10.50		Mid of December

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**SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE MONTEVERDE COFFEE FARM**  
**DIAMOND COFFEES, ALL COFFEES ARE COMPETITION COFFEES (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)**

CODE	Variety + Origin	Cup Information	Preparation	SCAA	Box Size/ Bag size	Amount (Boxes/Bags)	1-4 Box/Bag	5-10 Box/Bag	Availability
3/837/00 066	<b>Geisha</b> <i>Monteverde (Tolima)</i>	60 hrs of fermentation. Cup Profile: Grape, stone fruit, pear and passion fruit notes. With a nice lime acidity. Lavender and floral aromas. In general a rounded and delicate cup.	<b>washed</b>	<b>90</b>	24KG	3	€ 51.00	€ 48.00	<b>Now</b>
3/837/00 062	<b>Gesha Natural</b> <i>Monteverde (Tolima)</i>	100 hrs of fermentation. Cup profile: Berry, cacao nibs and tamarind notes, red grape and lime acidity and honey with lavender aromas. In general very complex cup.	<b>Natural</b>	<b>89+</b>	24KG	3	€ 57.00	€ 54.00	<b>Now</b>
3/837/00 063	<b>Gesha Natural</b> <i>Monteverde (Tolima)</i>	60 hrs of fermentation. Cup profile: Green apple, cranberry, green grape flavors. Citrus acidity and lemongrass aroma. In general a clean and rounded cup	<b>Natural</b>	<b>91.75</b>	24KG	3	€ 57.00	€ 54.00	<b>Now</b>
3/837/00 064	<b>Gesha Natural</b> <i>Monteverde (Tolima)</i>	50 hrs of Fermentation. Cup Profile: Grape with little hints of green grape, stone fruit, peach and fruity notes. Grapefruit acidity and lemongrass with lavender aromas. In general a medium complex cup.	<b>Natural</b>	<b>90.5</b>	24KG	3	€ 57.00	€ 54.00	<b>Now</b>
3/837/00 065	<b>Gesha Natural</b> <i>Monteverde (Tolima)</i>	48 hrs of fermentarion. Cup Profile: Tamarind, apricot and tropical fruit flavors, mandarin acidity and floral and lemongrass aromas. In general a complex and structured cup.	<b>Honey</b>	<b>91.25</b>	24KG	3	€ 54.00	€ 51.00	<b>Now</b>
3/837/00 059	<b>Wush Wush</b> <i>Monteverde (Tolima)</i>	80 hrs of fermentation. Cup profile: Maple syrup sweetness with tropical fruits and cacao nibs notes. Melon and lime acidity with cedar aromas. In general a balanced and smooth cup.	<b>Green Natural</b>	<b>90</b>	24KG	3	€ 57.00	€ 54.00	<b>Now</b>
3/837/00 060	<b>Wush Wush</b> <i>Monteverde (Tolima)</i>	100 hrs of fermentation. In general a very complex cup profile with intense flavors, it has berries, blueberry, and plum notes, combined with passion fruit acidity and clove and spicy aromas.	<b>Yellow Natural</b>	<b>92.25</b>	24KG	3	€ 57.00	€ 54.00	<b>Now</b>
3/837/00 061	<b>Wush Wush</b> <i>Monteverde (Tolima)</i>	120 hrs of fermentation. Super intense coffee, clean and structure. It has black currant, fig, black cherry and cacao nibs flavors. Plum and peach acidity with clove and nutmeg aromas.	<b>Red Natural</b>	<b>93</b>	24KG	3	€ 57.00	€ 54.00	<b>Now</b>

NOTE: Exclusive coffees from Monteverde farms, if you want to have more info send them or send us a message. We have tastify from all the coffees.

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**SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE INMACULADA COFFEE FARM**  
**DIAMOND COFFEES, ALL COFFEES ARE COMPETITION COFFEES (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)**

CODE	Variety + Origin	Cup Information	Preparation	SCAA	Box Size	Amount (Boxes/Bags)	1-9 Box/Bag	10-20 Box/Bag	Availability
03/0837/0090 Bloom	<b>Gesha Natural</b> (Valle del cauca/ Inmaculada coffees)	Lemongrass, jazmin, honey, citronella, blackberries, creamy body and medium acidity	<b>Natural</b>	<b>86</b>	24 KG	6	€ 22.00	€ 20.00	Now
03/0837/0091 Family reserve	<b>Gesha Natural</b> (Valle del cauca/ Inmaculada coffees)	Lemongrass, oranges, coffee flower, honey, citronella, blackberry. Floral aftertaste and medium acidity	<b>Natural</b>	<b>88</b>	24 KG	3	€ 40.00	€ 38.00	Now
03/0837/0092 Signature	<b>Gesha Natural</b> (Valle del cauca/ Inmaculada coffees)	Night jasmine, tropical fruits, lemongrass, cocoa, watermelon, toffee, blueberries, cherries. Silky body and fruity acidity.	<b>Natural</b>	<b>90+</b>	24 KG	1	€ 70.00	€ 68.00	Now
03/0837/0099 Bloom	<b>Sudan Rume Natural</b> (Valle del cauca/ Inmaculada coffees)	Red apple, raw sugar, cocoa, cherries, blackberries, blueberries. Creamy body, frutal acidity and fruity aftertaste.	<b>Natural</b>	<b>86</b>	24 KG	4	€ 22.00	€ 20.00	Now
03/0837/0096 Family reserve	<b>Sudan Rume Natural</b> (Valle del cauca/ Inmaculada coffees)	Orange, green apple, peach, cocoa, blueberries, toffee, green tea. Silky body, fruity acidity and sweet aftertaste.	<b>Natural</b>	<b>88</b>	24 KG	1	€ 40.00	€ 38.00	Now
Signature	<b>Sudan Rume Natural</b> (Valle del cauca/ Inmaculada coffees)	ask for profile	<b>Natural</b>	<b>89+</b>	24 KG	1	€ 70.00	€ 68.00	Colombia
03/0837/0097 Bold and Round	<b>Laurina Natural</b> (Valle del cauca/ Inmaculada coffees)	Hazelnut, blackberries, honey, citric, chocolate, floral. Creamy body, medium acidity and floral aftertaste.	<b>Natural</b>	<b>86</b>	24 KG	1	€ 38.00	€ 36.00	Now

NOTES: Exclusive coffees from Inmaculada coffee farms, if you want to have more info on any of their coffees please send them or send us a message. We will be happy to help. They also have the super rare coffee called Eugenioides.

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## COL-SPIRIT/ OTHER ORIGIN

### Price List - Harvest 2019/2020 other origin --->60/ 69kg GrainPro + Sisal

Origin	Variety + Farm	Cup Information	Preparation	Quality Cert.	Screen	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
Microlot Brasil	<b>Yellow Catuai Sítio da Torre</b>	Medium and velvety body with medium citric acidity. Aroma notes: caramel, orange, lemon. Flavor notes: caramel, chocolate, citric fruits. Long, elegant fruity aftertaste with persistent orange	Natural	Mantiqueira de Minas	16+	60kg	2	€ 6.75			Now
Brasil	<b>Mantiqueira Azul</b> <b>Yellow Catuai (COCARIVE)</b> Minas Gerais	Full body, sweet with light acidity. Chocolate, sugar cane and fruity notes. Clean dark chocolate aftertaste.	Natural	Mantiqueira de Minas	16+	60kg	18	€ 4.90	€ 4.75	€ 4.50	now
Brasil LOT: 002/1469/0 249	<b>Mantiqueira Azul</b> <b>Yellow Catuai (COCARIVE)</b> Minas Gerais	Medium body, fresh, clean, pleasant acidity. Chocolate and citric notes. Clean, dark chocolate aftertaste.	Pulped Natural	Mantiqueira de Minas	16+	60kg	21	€ 4.90	€ 4.75	€ 4.50	now
Brasil LOT: 002/1469/0 320	<b>Mantiqueira Azul</b> <b>Yellow Catuai (COCARIVE)</b> Minas Gerais	Medium body, fresh, clean, pleasant acidity. Chocolate and citric notes. Clean, dark chocolate aftertaste.	Pulped Natural	Mantiqueira de Minas	16+	60kg	11	€ 4.90	€ 4.75	€ 4.50	now
Brasil	<b>Mantiqueira Laranja</b> <b>Yellow Catuai (COCARIVE)</b> Minas Gerais	Full bodied, sweet with light acidity. Chocolate, sugar cane and fruity notes. Clean, dark chocolate aftertaste.	Natural	Mantiqueira de Minas	14/15	60kg	7	€ 4.70	€ 4.45	€ 4.20	now
Brasil	<b>Mantiqueira Roxo</b> <b>Red Acaia (COCARIVE)</b> Minas Gerais	Full bodied and sweet. Chocolate notes. Clean, dark chocolate aftertaste.	Natural	Mantiqueira de Minas	17/18	60kg	17	€ 4.70	€ 4.45	€ 4.20	now
Mexico	<b>Robusta</b> (Farm Fulda) Chiapas	Notes to back pepper and dark chocolate. Medium/low acidity. Full body	washed	EP	15	69kg	80	€ 4.80	€ 4.50	€ 4.20	now

NOTE: we share warehouse with amazing projects as transparent and traceable as ours. One of the companies we share goals and warehouse is CQT coffees from Brazil. Victor is the person in charge in Europe, if you want to have coffees from him you can contact him +39 3486540262 (best WhatsApp due to travel), Email: victor.morassi@cqtcoffees.com, Web: www.cqtcoffees.com. Or send us a message.

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COL-SPIRIT/ OTHER PRODUCTS				
Dry Fruit Infusion/ COLOMBIAN EXOTIC FRUITS				
TYPE	Description	Presentation Unit	Presentation bag	Price per bag
Red Fruits	Strawberry, Blueberry, Balckberries and Stevia	15gr	30 pieces of 15gr	€ 18.00
Yellow Fruits	Pineapple, Maracuja, Banana	15gr	30 pieces of 15gr	€ 18.00
Traditional	Coconut, Mango, Blueberries and Pineapple	15gr	30 pieces of 15gr	€ 18.00
Ginger	Pineapple, Orange, Ginger and Stevia	15gr	30 pieces of 15gr	€ 18.00

COL-SPIRIT/ OTHER PRODUCTS					
CACAO/ COLOMBIAN CACAO					
TYPE	Description	Presentation Unit	Presentation per box	Price per unit	Price per box
Nibs	Roasted, raw cacao nibs. Pure cacao	5kg	4 pieces of 5kg	€ 60.00	€ 240.00
Cacao Liquor	It is produced from cocoa beans that have been fermented, dried, roasted, and separated from their skins. The beans are ground into cocoa mass (cocoa paste). The mass is melted to become the liquor.	250gr	4 pieces of 250gr	€ 3.65	€ 14.00

End of October we will have Panela (raw sugar cane).

Also ask for our bean to bar project, we have amazing cacao beans from Colombia.

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