

# EL PARAISO

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Pineapple | Caramel

**COUNTRY:** Colombia

**REGION:** Huila

**CULTIVAR:** Caturra & Colombia

**PROCESSING:** Washed

“Take me down to the paradise city ...” El Paraiso is a typical Huila-style coffee packed full of pineapple and caramel.

Huila holds quite a special place in Colombian coffee, not just in quantity (in 2016 producing nearly 2.6 million 60-kilo bags, accounting for around 18% of the country’s coffee) but also quality, receiving distinguished Denomination of Origin status in 2007. That means in the same way we talk about French champagne, Italian Parmesan, or Roquefort cheese— based on unique location-specific characteristics —we can also talk about coffee from Huila. El Paraiso is a typical Huila-style coffee, with bright acidity, sweetness, and aromatic profile—all characteristics that led to that original 2007 PDO.

**ESPRESSO:**

**DOSE:** 20-22g

**YIELD:** 46-52g

**TIME:** 26-32s

**FILTER:**

**DOSE:** 12g

**YIELD:** 200ml

**TIME:** 2-2½ min

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