Notes of

brownie, nectarine and honeydew melon

DECAFFEINATED MAGDALENA

Huila, Colombie

Located in Palermo, Nieva, Iquira et Aipe, eleven independent farmers associate and take the name of a river bordering them all : Magdalena.

Their coffee is composed of cultivars that are quite common in the region, that matured in really hot temperatures at day and cool temperatures at night. Decaffeinated with Ethyl Acetate (a natural component obtained from sugar cane), this coffee reveals such a sweet aroma, they win us over every time!

Specifications

Lot	Harvested on 11 plantations in Northern Huila, Colombia.
Cultivar	Colombia, Castillo, Caturra
Altitude	1500-1800 m
Crop	2022
Process	Fully Washed, decaffeinated (EA)
Wet mill	Descafecol, in Manizales, Caldas.
Selected via & imported by	Cedro Alto Crop to Cup

Feedbacks from the team

« It's really sweet, despite a frank acidity. It may sound weird but it makes me think of beer. »

« At first, I'm getting obvious notes of sugar, honeydew melon, chocolate, vanilla... but then, the after-taste is rather more specific,

« I like how sweetness and acidity complement themselves. It reminds me of the crispiness of a ripe fruit. And the bewit-ching aromas of brownie

— Gretel

close to candied rhubarb. »

— James

and sweet melon leave me wanting more! »

— Sébastien

Recipes

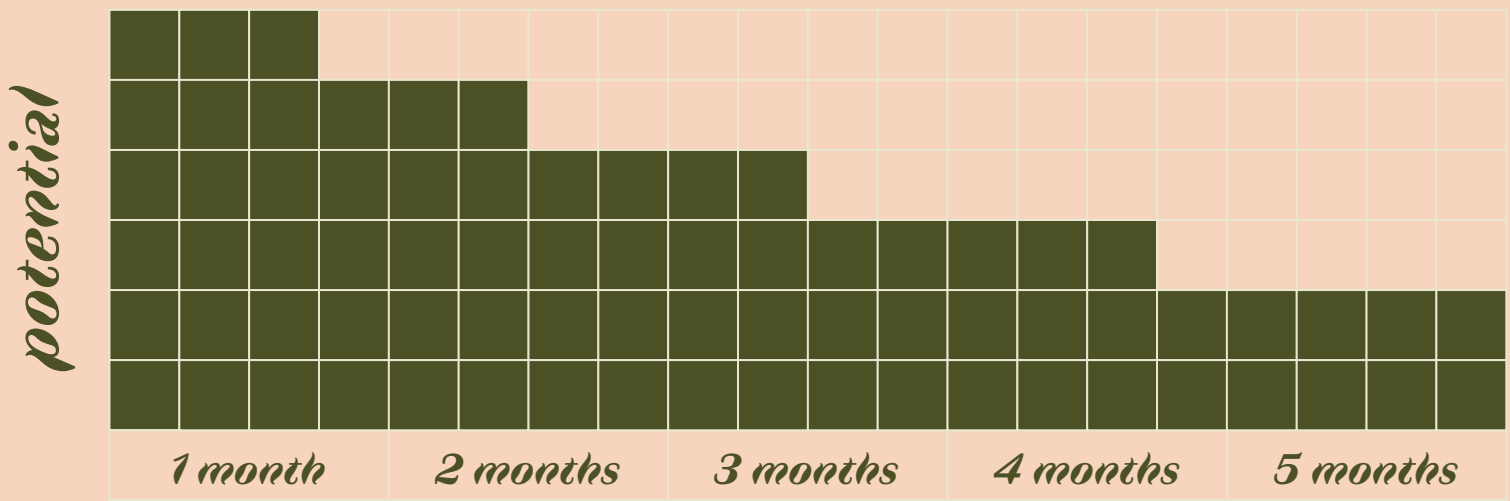
Espresso

For a double espresso, we extracted **18 grams** of finely ground coffee within 28 seconds, with water at 96,5°C. The result of about **40 grams of liquid coffee** has a syrupy texture and sweet aromas. A brightness reminiscent of stone fruits feels like refreshments for the palate and guides you to a chocolaty bittersweet aftertaste.

Filter

With a Chemex, we preferred to infuse **24 grams of coarsely ground coffee** for about 5 minutes, with **400 grams of water at 95°C.**

Aromas arising from the brew will make you think of maple, vanilla or chocolate. In the mouth, flavours of honeydew melon, nectarine and red berries are easily noticeable.



Northern Huila

For coffee aficionados, Columbia is well-known for its motley and versatile terroir mainly due to various microclimates. The Huila region, probably the most famous one, keeps on surprising each year with awards and **offering very distinctive lots from one another.**

On the North side of the region flows **a river called Río Magdalena.** The valley surrounding it is favourable to grow high-quality coffee, with a big temperature difference between day and night.

Many coffee growers working there have a plantation smaller than 5 hectares. Among them, eleven independent farmers decided to form a group and use the name of the river bordering them.

Anyela Maria Tumbo
Astrid Lopez
Amin Cerquera
Luis Andrade Esquivel
Miguel Angel Medina
Hernan Montano Tovar
Luis Alberto Valenzuela
Diego Calderon Ramirez
Jose Angel Rivera Laguna
Jhon Jairo Quintero
Victor Alfonso Sanchez

Then, the coffee we have gather their harvests of the Colombia, Castillo and Caturra cultivars. These coffee fruits have been depulped and washed, dried and decaffeinated all together, in order to become one homogenous lot.

Decaffeination with Ethyl Acetate (E.A. Decaf)

There are several ways to drastically lower the caffeine rate in a coffee bean. The Columbian company Descafecol decides to use Ethyl Acetate, **a component already present in coffee but also in many other natural foods, such as sugarcane.**

It is actually from sugarcane that Descafecol obtains Ethyl Acetate which, once combined with water, works as a caffeine solvent.

Step by step :

1. We start with **spraying** the dried coffee seeds at low-pressure, so the silverskin can be removed.

2. Then, coffee beans are **immersed in warm water** in order to soften them and help caffeine break away more easily from the other components.

3. We bring the coffee in the **extractor**, when Ethyl Acetate will be added several times for an optimal decaffeination.

4. Wanting to **bring down the humidity rate** to 10-12% again, we have to mechanically dry the coffee in vacuum drying drums.

5. It is then **cooled quickly** to ambient temperature using air fans.

And because decaffeination makes the coffee more vulnerable to its environment, we **polish it with carnauba wax,** right before packing them.

Fully washed process

Magdalena's frank acidity is typical of Colombian coffees harvested at high altitude and whose fruits have been **carefully washed** before the drying phase. A full-wash consists in depulping the coffee cherries and cleaning them from any trace of their fruit in order to only have the seeds exposed to air.

The fermentation process that naturally occurs during this phase, being in an open environment, will then leak some components and dig the foundations for this clean, **well-defined taste often associated with "grands crus".**

Crop to Cup

The discovery of this coffee was possible thank to Crop to Cup, a Brooklyn-based import company who **has the interests of the producers they deal with at heart.** Since 2007, Crop to Cup has multiplied and maintains as closely as possible their relationships with coffee producers (often groups or local coops) from all around the world.

Their focus is on **information sharing and transparency** as well as on the sound development of their producing partners and on the quality of their lots.

Décaféiné Magdalena that we bought from them in Fall 2022 comes from 13 small lots harvested during the previous winter.

« The coffee presents a brightness and a crispiness reminiscent of nectarine. »

Magdalena Coffee

Of course, decaffeination has the effect of slightly distorting the coffee taste profile.

However, with a high quality lot, the loss is less significant. It is also clever to **choose a coffee showing attributes that combine well with the effect of decaffeination.**

Knowing the taste potential of their lot, the Magdalena Network chose to work with Descafecol and their Ethyl Acetate process. The result **highlights the sweetness of their coffee** without suppressing the other flavours in the cup.

As an espresso, Magdalena's coffee looks like a dessert aromas easily confused with **a brownie fresh out of the oven.** Despite a long and sweet finale, the coffee presents a brightness and a crispiness reminiscent of nectarine for some and of candied rhubarb for others.

As a French Press or a filter coffee, this same lot turns out to be more nuanced, with **a lingering melon sweetness** surrounded by flavours similar to pastries and various fruits.

BUY

Photo credits:
Crop to Cup
Café Union

with its dense texture and

The **Union Microlot** series seeks to highlight entrepreneurs with noble initiatives and whose coffees really stand out, and to pay respectful prices considering the labour required and the quality resulted.

We value the work of Crop to Cup and hope their business relationship with the Magdalena Network will flourish.