Washed green coffee

Speciality · Castillo

REFERENCE
Cordillera
Rev. 2 · 2026-11-01



PRODUCED BY
La Veranera

ORIGIN	Buenavista, Quindío, Colombia
ALTITUDE	1,620 m above sea level
PROCESS	Traditional 12-hour washed process
HARVEST	October to December and April to June
PACKAGING	70 kg in GrainPro bags and fique sacks
MIN. ORDER	Roast: 50 kilos. Green coffee: 60 kilos

PRODUCT DESCRIPTION

After pulping the ripe cherry, all the mucilage is removed through thorough washing with clean water and ozone prior to drying and hulling; this method produces a bean with a uniform olive-green hue, high density and a clean surface, which is highly valued in the cup for offering a bright and lively acidity, a silky body and impeccable sensory clarity that faithfully reflects the varietal genetics and terroir, without any interference from residual sugars in the pulp.
In the cup, when roasted, we achieve a classic profile, characterised by a citrus acidity (subtle hints of grapefruit) that harmonises with a deep sweetness of panela, caramel, maple and vanilla; a silky body with notes of chocolate and toasted hazelnut, culminating in a clean cup with a sweet aftertaste that reflects the terroir of Finca La Veranera.

INGREDIENTS / COMPOSITION
Coffee

SENSORY PROFILE
Clean cup, with citrus acidity, panela, caramel, maple and vanilla; silky body with notes of chocolate and toasted hazelnut, and a sweet aftertaste.

PROCESS
Traditional 12-hour washed process

QUALITY SCORE
86

Colombian Origin presents selected Colombian producers in Europe. It is a showcase, not a seller: orders, shipping and invoicing are agreed directly with the producer. Information supplied by the producer; specifications may vary between lots.

PRODUCT IDENTIFICATION

CATEGORY
Speciality

VARIETY / TYPE
Castillo

BRAND
La Veranera

PRODUCT CODE
Cordillera

HS CODE
0901.11

ORIGIN

FARM / PRODUCER GROUP
Single origin. Finca La Veranera, 5 lots

TECHNICAL SPECIFICATIONS

MOISTURE
10.5% to 11.5%

SIZE / SCREEN
from mesh size 16

DEFECTS
as requested

DENSITY
0.72

FOOD SAFETY AND COMPLIANCE

LABORATORY ANALYSIS
Not provided

ALLERGENS
100% allergen-free. Processed in facilities dedicated exclusively to coffee.

GMO STATUS
Non-GMO

EUDR TRACEABILITY
Plot geolocation available on request

EXPORT REGISTRATIONS
ICA registration of the production site. INVIMA registration (for the roasting line). National Register of Coffee Exporters (FNC)

OTHER CERTIFICATIONS
USDA NOP

ASSURANCE
Participatory Guarantee System (PGS). A PGS is a peer-review assurance system; it is not an EU organic certification.

PACKAGING AND LOGISTICS

PACKAGING
70 kg in GrainPro bags and fique sacks

UNITS PER PALLET / CONTAINER
Specialists in micro-lots (LCL – less than container load). Volumes consolidated per standard pallet

SHELF LIFE
Roasting: 6–12 months. Green coffee: 12 months

STORAGE CONDITIONS
Cool, dry environment. Temperature-controlled (10–15 °C).

MINIMUM ORDER QUANTITY
Roast: 50 kilos. Green coffee: 60 kilos

SUPPLY CAPACITY
1 tonne

LEAD TIME
5 to 21 working days from confirmation

INCOTERMS OFFERED
EXW and FCA

PORT OF SHIPMENT
El Dorado Airport, the ports of Cartagena or Buenaventura

SAMPLES
250g available on request. Discounted price; international delivery costs (courier) to be paid by the buyer

COLOMBIAN ORIGIN

GALLERY





COMMERCIAL CONTACT

La Veranera
Buenavista, Quindío, Colombia

Request a quote or order:
https://showroom.colombianorigin.eu/products/washed-green-coffee#request
cafelaveranera.com; veraneraorganica.com

COLOMBIAN ORIGIN