Legado

-Café-

(+57) 311 7171200 | @legado_cafe | www.legadocafe.co



Our brand

LEGADO CAFÉ

Legado café symbolizes the tradition of cultivation of coffee in Colombia. After generations this beautiful labor has been taught. “Legado” means Legacy, and that’s precisely our commitment: keep that legacy alive producing great coffees with history and names behind them.

Legado
Café

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Our Brand

Legado Café



Legado Café was founded in the heart of our family Gómez Moscoso. We are the third generation cultivating coffee, and making of it the base of our family economy. We realized that coffee isn't just a drink or any product more: is our legacy, our mission, and then we see in commercialization of high quality coffee a historic responsibility.

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Products



Caturra,

Espresso Roast.

FINCA SANTA CRUZ.

Region: Marquetalia, Caldas.

Process: Washed.

Tasting Notes: Roasted Almonds, Chocolate, Full Body.

Coffee Grower: Gustavo Adolfo Gómez

Caturra,

Medium Roast.

FINCA SANTA CRUZ.



Region: Marquetalia, Caldas.

Process: Washed.

Tasting Notes: Fruity fragrance. Berries, orange peel, green tea flavor. Creamy body. Sugar of cane aftertaste.

Coffee Grower: Gustavo Adolfo Gómez .

Products



Gesha,

Blonde Roast.

FINCA SANTA CRUZ.

Region: Marquetalia, Caldas.

Process: Washed.

Tasting Notes: Tangerine, Citric Fragance, Sweet Aftertaste, Creamy Body.

Coffee Grower: Gustavo Adolfo Gómez.

Yellow Bourbon,

Medium Roast.

FINCA LA DIVISA.



Region: Apia, Risaralda.

Process: Natural.

Tasting Notes: Cinnamon fragrance. Molasses, cocoa flavor; grapefruit acidity .

Coffee Grower: Oscar Restrepo.

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Growing with Responsibility

We understand the importance of assuming the commercialization of our products seeking the integral welfare of our consumers, considering the environmental, economical and human aspects of the process in which it is sought our coffee is not altered in any of its stages, which are: cultivation and farm process, as well milling and roasting.

We are focused in single origin coffees from growers who do a exceptional work in nutrition on the plantation, friendly environmental processing at farm and also precise steps in fermentation and drying. Then, in roasting we always take care to get the best profile and obtain a consistent cup of coffee.

