




**COLOMBIAN SPECIALTY
COFFEES AMBASSADORS**

JOIN AN INCOMPARABLE JOURNEY

"THERE IS SOMETHING BEYOND IN COLOMBIA..."

”



**WE ARE A UNIQUE
PARADISE! A SPECIALTY
AND DIFFERENTIATED
COFFEES PARADISE**



**Coffees beyond
quality.**

**Artisans (coffee
farmers) joined a
marvelous
ecosystem.**



WE CONNECT PEOPLE
TO COLOMBIA
SPECIALTY AND
DIFFERENTIATED
COFFEES.



CONNECTION

UNIQUE FLAVORS

Coffee varieties grow in different climates, zones, altitudes ...
(a marvelous ecosystem).

ARTISANS INCREDIBLE

Coffees made with different production processes: natural, honey, washed among others.

KNOWLEDGE AND EXPERIENCE

We have a trained team on coffee production chain with more than 15 years of experience.

STRATEGIC PARTNERS

Which allow us to timely deliver a unique product.



GREEN BEANS

Green beans microlots with scores over 84 SCA points with UGQ preparations and EP; under 12/60 or 8/35 policies. Availability according to harvest.



TOASTED COFFEE

Beans of coffee toasted. Unique microlots which tells a story of the incredible coffee farmers. We highlight each coffee profile to ensure a differential experience in each cup.



WE GIVE THE BEST OF OUR COFFEES

CONNECTION WITH OUR UNIQUE COFFEES



GEISHA

Nose feeling: peach, apricot, lemongrass, citronella, and floral.

Mouth feel: citric, delicate, exotic, floral, black tea and champagne.



BOURBON (RED)

Nose feeling: plums, grapes, melon, red fruits, nuts, spicy.

Mouth feel: plums, red cherry, red wine, caramel, creamy.

NEVADO

Regional and single origin coffees
microlots grow at colombian
central mountain range over 1,600
msnm.



ARTESANO

Regional and single origin coffees
microlots produced by the
artisans which put their soul in a harvest
with scores over 84 SCA points.





WE BELIEVE IN:

- Transparency, honest and long-term **relationships**.
- The **value of the coffee farmer**, recognizing their efforts through fair trade practices.
- Contribute to **environmental sustainability** from our organizational and production processes.



OUR TEAM



ROBEIRO
LÓPEZ

CEO

Food engineer.
Coffee growers
third generation.
Robeiro has spent
his whole life
around coffee
from the seed to
its marketing.

ANDRÉS
GIRALDO

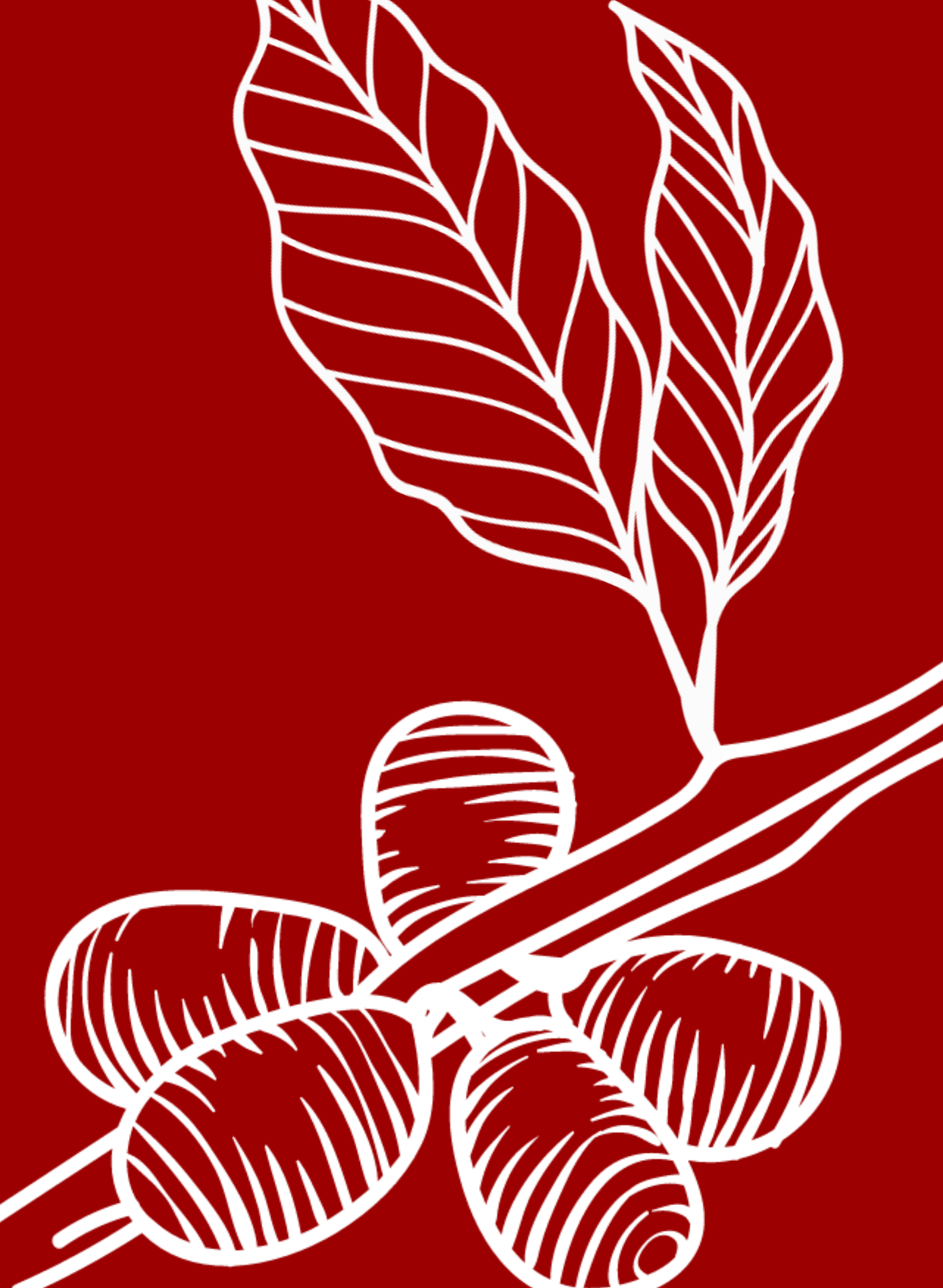
CPO

Agronomic
engineer. Andrés
is a certified Q
Grader by SCA
and CQI expert in
specialty coffees
from the seed to
cup.

HENIEK
HERRERA

CMO

Publicist. Coffee
growers
grandchild.
Heniek passion is
to connect
people with
special and
differentiated
coffees from
colombia.



**LET'S BE
AMBASSADORS
OF COLOMBIAN
SPECIALTY
COFFEES**



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CONTACT US
