

COLOMBIAN ORIGIN COFFEE

Colombian Specialty Coffee

ARABICA • SINGLE ORIGIN

Grown in the volcanic highlands of Colombia, where every bean tells a story of tradition, dedication and exceptional flavor.





1,800+

METERS ABOVE
SEA LEVEL

86+

SCA
SCORE

100%

SPECIALTY
ARABICA

OUR STORY

From the Highlands of Colombia

Our coffee is born on the fertile slopes of Colombia's volcanic mountains, where altitude, tropical climate and rich soils create the perfect conditions for producing exceptional Arabica beans.

We work directly with farming families who have perfected the art of cultivation for generations, ensuring sustainable practices and fair prices.

OUR PROCESS

From Cherry to Cup, Quality at Every Step

1

Selective Harvesting

Only cherries at optimal ripeness, hand-picked one by one.

2

Wet Processing

Depulping, controlled fermentation and careful washing.

3

Artisanal Drying

Dried on African beds under controlled shade.

4

Specialty Roasting

Roast profiles to highlight unique characteristics of each micro-lot.

5

Quality Control

Professional cupping under SCA protocols with full traceability.



OUR COLOMBIAN

Supremo Coffee

A coffee with full body and bright acidity revealing the deep, complex notes of southern Colombia's volcanic terroir. Grown between 1,700 and 2,000 meters.



H'irmass Ca
COLOMBIAN ORIGIN

86

OVERALL SCORE

Brown Sugar

Red Berries

Dark Chocolate

Caramel

Toasted Almond

ALTITUDE

1,700 – 2,000 m

PROCESS

Washed

VARIETY

Caturra & Castillo

HARVEST

Oct – Jan

SCREEN SIZE

17/18 Supremo

MOISTURE

10 – 12%

SCA CUPPING SCORE

Aroma		9.2
Acidity		8.8
Body		8.5
Sweetness		9.0
Balance		8.7
Aftertaste		8.6



H'irmass Ca
COLOMBIAN ORIGIN

GET IN TOUCH

Let's Bring the Finest Coffee to Your Table

Whether you're looking for coffee for your business, specialty shop or to enjoy at home, we're ready to serve you.

WHATSAPP

+1 942 444 8216

EMAIL

info@hirmassca.com

WEBSITE

www.hirmassca.com

COLOMBIAN ORIGIN COFFEE