

WE ARE DEDICATED

To bring you the freshest and most flavorful specialty Colombian coffee possible. Working back-to-back with the coffee farmers we develop unique coffee profiles, ensuring every sip of Niebla coffee is a delightful sensory experience.



From the hands of the farmers in Colombia sent directly to your cup.



We are a fair trading company, working directly with the farmers. We have developed an appropriate trade model, in which we pay better prices to our producers.



We create sensory experiences through our different varieties of coffee profiles.



Our coffee Selections



Grown under shade at La María farm, this Castillo variety stands out for its balanced and structured sensory profile. The combination of altitude and careful agricultural practices allows the coffee to develop a vibrant citrus acidity, reminiscent of mandarin peel, complemented by a light body.

The initial notes evoke the smoothness of toasted hazelnut, followed by a caramel sweetness that unfolds progressively on the palate, creating a rounded and lingering sensation. The sun-drying process enhances the clarity of flavours and accentuates a clean finish with fruity undertones. This sensory profile invites you to explore each layer of flavours, making every sip a complete and well-defined experience.



Variety:	Castillo	Farm:	La Maria
Process:	Whashed	Producer:	Jaime Borrai
Tasting Notes:	Caramel, Hazelnut, Tangarin Skin	Cup Score:	84.75





Grown at an impressive altitude of 7,200 to 7,900 feet (2200–2400 masl) by Laureano Janamejoy in the Páramo Bajo community, within the Inga de Aponte Indigenous Reserve in Nariño, Colombia. This coffee represents a story of resilience and transformation, being part of a program to replace illicit crops with sustainable agriculture.

The volcanic soils of Nariño provide the perfect mineral foundation for developing an exceptional cup profile. Through a meticulous 7-day natural process in sealed bags, this coffee offers vibrant and complex flavor notes. Expect juicy stone fruits like peach and apricot, ripe mango, and a hint of cognac, layered with fresh lemongrass, green tea, delicate florals, and subtle chocolate undertones.

The cup boasts a juicy, high acidity, a creamy medium body, and a clean, lingering finish. Every sip tells a story of heritage, sustainability, and the craftsmanship behind this remarkable coffee.



Variety:	Caturra	Farm:	Inga de Aponte, Nariño
Process:	Natural - Extended fermentation	Producer:	Laureano Janamejoy
Tasting Notes:	Ccñac, peach, lemongrass	Cup Score:	88.25





Diego Rodríguez is a young coffee farmer from Palestina, Huila, a mountainous and high altitude region in southern Colombia. His passion for improving the quality of coffee and generating a positive impact on his community has led him to cultivate the Bourbon Rosado variety, a rare variety that thrives in the mountains of Huila. Diego, always seeking to improve the quality of the coffee, combines knowledge and tradition in each harvest.

In the cup, Diego's Bourbon Rosado stands out for its elegance and complexity. It presents a floral sweetness and a bright but balanced acidity. Its body is silky, with a clean and prolonged aftertaste, ideal for those who seek unique and authentic sensory experiences in every cup.



Variety:	Bourbon Rosado	Farm:	El Filo
Process:	Washed	Producer:	Diego Rodriguez
Tasting Notes:	Red Apple, Chamomile and Sugar Cane	Cup Score:	85.5





Grown by producer Diego Rodríguez in Huila, this Bourbon Papayo undergoes a traditional 48-hour fermentation, followed by a controlled natural drying process. The resulting cup profile is defined by high sweetness and a bright acidity, with dominant tropical fruit notes of pineapple and passion fruit, complemented by subtle floral hints.

The finish is long and clean, revealing nuances of honey and white chocolate. This process is designed to enhance the natural fruit-forward expression and complexity inherent to the Papayo variety, highlighting its juicy mouthfeel and structured body.



Variety:	Bourbon Rayado	Farm:	El Filo
Process:	Natural	Producer:	Diego Rodriguez
Tasting Notes:	Red Wine, Cherry, milk chocolate	Cup Score:	87.5





YELLOW BOURBON

The **Yellow Bourbon** variety is one of the most exotic and trendy varieties in the market, it is a natural mutation from the Red Bourbon variety. The coffee farmers carried out a natural process: drying the coffee mucilage for several weeks to create a unique and sweet profile.

You may encounter hints of Yellow Fruits, Honey, Vanilla notes. These fruity undertones add a layer of brightness and complexity to the overall flavor profile.



Variety:	Yeallow Bourbon	Farm:	El Pedregal, Cauca
Process:	Honey	Altitude:	1.900m
Tasting Notes:	Yelow Fruits, chocolate	Cup Score:	86





PAVEL ANDREI CORENA
BUSINESS DEVELOPER



connecting worlds by
creating coffee experiences



p.corena00@gmail.com



+57 310 420 5713



nieblacolombiancoffee.com



NIEBLA.CAFEESPECIALIDAD

Pavel Corena

Niebla Colombian Specialty Coffee SAS

NIT: 901.795.061-1



Niebla
SPECIALTY COFFEE