SINGLE ORIGINS

COLOMBIA

HUILIA

Huila region with its high altitude, volcanic soil and several microclimates, is well known for high quality coffee.
It's juicy red berry -like flavours paired with typical caramel and floral notes of this particular coffee region.
Mellow acidity yet medium body for a distinguished tasting experience.





COLOMBIA

HUILIA

bristot
BELLUNO ITALIA 1919

ORIGINS



ARABICA 100%

ROAST LEVEL: Medium / Full City

NUTRITIONAL FACTS

Average values - Per 100g

Energy	363 kcal / 1.493 kJ
Fat	15.7 g
of which Satures	6.83 g
Carbohydrates	14.6 g
of which Sugar	< 0.5 g
Fiber	49.0 g
Protein	15.9 g
Salt	< 0.02 g

FLAVOUR DESCRIPTION

NOTES OF:
Red Berries, Marzipan, Toffee

	0 — 10		
AROMA		7,5	
FLAVOUR		7,5	Floral, Red Berries, Almond
ACIDITY		7,5	Mild & Vibrant
SWEETNESS		8	
BITTERNESS		2	
BODY		7	

SUGGESTED RECIPE

ESPRESSO BREWING TEMPERATURE: 91 - 93°C

MINIMUM DOSAGE PER DOUBLE SHOT: 16 g

EXTRACTION TIME: 22 - 28 sec

LIQUID IN CUPS: 2 x 16-20 g / ca 2 x 20-25 ml

SUGGESTED WATER:

Total Hardness ppm	0	35	70		170	200
Carbonate Hardness ppm	0	20	40	80	120	
TDS ppm	0	20	40		170	200

STORAGE: Room temperature; in a dry and cool place

EXPIRING DATE:
- 24 month
- Once opened: 36 hours (suggested)
- Once ground: 2 hours (suggested)

PRODUCT CODE	PRODUCT	WEIGHT IN GRAMS	TIPOLOGY	PIECES PER CASES	CASES PER PALLET	EAN CODE
02433	Colombia	225	beans	16	120 (12 cases x 10 layers)	8001681024332

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