

SEBASTIAN TORO RESTREPO

Salgar, Antioquia, Colombia
100% ORGANIC

Sebastian Toro is a young producer who has a passion and dedication to his coffee, and it shows in his beautiful zero-defects Specialty Grade Coffee. Sebastian's coffee is a Colombian Honey Coffee due to the drying process he uses. This is the first true specialty coffee we have found without defects. The name of his farm is San Diego with a production of 9,000 kilos per year in parchment. The elevation of his farm is 1,985 meters above sea level.

FLAVOR PROFILE

Dark berries, citrus, lemon grass, nutty, brown sugar, and floral.

COFFEE GRADE

No primary or secondary defects.
11% humidity.

CUPPING RESULTS

Flavor	8.7	Acidity	8.5	Uniformity	10
Aftertaste	8.7	Body	8.5	Clean Cup	10
Fragrance	8.7	Balance	8.5	Sweetness	10

8.7 Overall

Cupping results are based on the Specialty Coffee Association Protocols.



Contact us to learn more about this coffee and request a sample.

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