

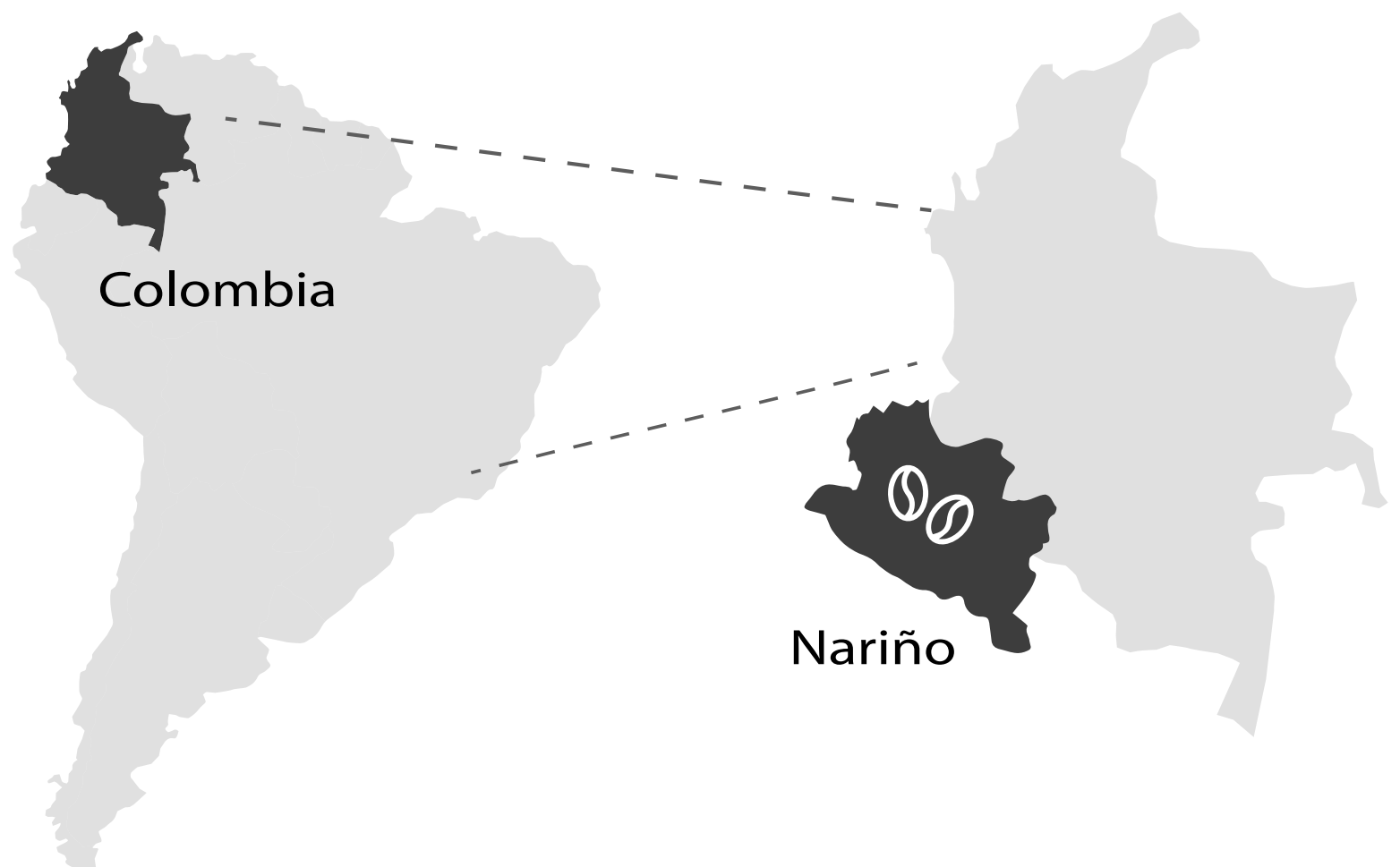


NARIÑO'S COFFEE



In the South of the American continent, precisely in the southwestern corner of Colombia, there is a beautiful region "where the green is of all colors".

It is the land of one of the best coffees of origin whose denomination "D.O. Nariño" was granted in 2011. The coffee producers of this Department are characterized for cultivating in small plots - producing one of the highly recognized coffees in the world market of specialty coffees.



This land, derived from the volcanic ashes and debris of the impressive Galeras volcano generates a variety of microclimates, which takes the cultivation of coffee up to 2400 meters above sea level. Producing coffee at this point is only viable due to its proximity to the equatorial line, which allows it to receive abundant solar radiation throughout the year. These natural attributes provide a great amount of nutrients to the crops, generating the accumulation of acids and sugars that make the sensory attributes of Nariño coffees unique.





Soto Coffee specializes in the commercialization of micro and nano lots of high quality coffee that generate a fair value to the small producers and an adequate price to roasters and distributors. We bring the best coffees of origin to the market, guaranteeing quality to clients and consumers.

The hands, the heart and the knowledge of the families of Nariño combine to deliver a coffee with the highest standards of selection and quality that will allow you to offer your company's clients a coffee with a great profile.

DEPARTMENT OF NARIÑO general cup profile

