

**TRUJILLO
ANGELITA**

PASSION FRUIT • LIME ZEST • HIBISCUS

LIGHT **DARK**

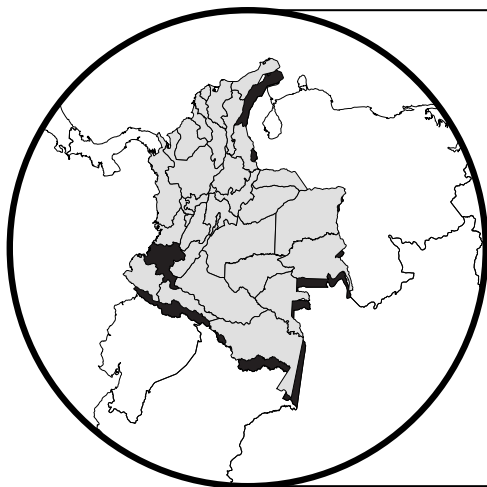
ORIGIN // COLOMBIA
REGION // CAUCA
PRODUCER // PAOLA TRUJILLO & FAMILY
VARIETY // PINK BOURBON
ELEVATION // 1700 M.A.S.L.
PROCESS // WASHED

CONNECT

Our relationship with the Trujillo family began four years ago with a Pink Bourbon from Carlos Trujillo. That coffee led us to his family property Patio Bonito, where we found more than an exceptional farm—we found people who share our values. Carlos has been in coffee for over 50 years and has now passed down his farm to his daughter Paola Trujillo. After years working as a cupper and green coffee buyer throughout Nariño and Huila, Paola returned home in 2022 with a vision to elevate washed coffee through science, precision, and thoughtful innovation. Alongside her parents, Carlos and Angela, she built Patio Bonito around three guiding principles: food security, soil stewardship, and exceptional coffee. Every decision reflects that commitment, from the way they care for the land to the way they process each harvest. Watching Paola blend curiosity, craftsmanship, and family has been inspiring, and it's why this relationship has grown into something far beyond buying coffee—it's a friendship built on trust, shared purpose, and a belief that great coffee starts with great people.

EXPERIENCE

Paola's coffee is bright, juicy, and incredibly vibrant. Passion fruit leads the cup with lively sweetness, while subtle lime zest carries through every sip, adding lift and clarity. A delicate hibiscus finish rounds everything out with refreshing florals and sparkling acidity. Whether brewed as a pour over or espresso, this coffee is a beautiful expression of washed Colombian coffee. It is perfect for anyone looking for a bright and fruity coffee.



REGION:
CAUCA

**PROCESSING
METHOD:**
WASHED

Cauca sits high in Colombia's Western Cordillera, stretching from the Andes to the Pacific Ocean. This region benefits from the volcanic soils which are mineral-rich and feed the deep root system, enhancing the plant's nutrient uptake. The oceanic airflow slows cherry maturity, allowing sugars and acids to develop gradually. This results in a sweeter, more structured, and expressive coffee. Yet, this environment also presents challenges because the heavy rains influenced by both Pacific and Amazon weather patterns bring hailstorms, which can

At Patio Bonito, washed coffee is treated with the same precision many producers reserve for experimental processing. Cherries are harvested at peak ripeness, depulped the same day, and fermented in open tanks for 12-36 hours, with the timing adjusted to each harvest. Once fermentation is complete, the coffee is thoroughly washed to remove the remaining mucilage before drying slowly on covered solar beds. Careful airflow, frequent turning, and patient drying preserve clarity, sweetness, and vibrant acidity, producing a cup that is

DEEP DIVE

Paola combines her background in science with years of experience evaluating coffee to continually refine both farming and processing. She cultivates twelve coffee varieties at Patio Bonito, and her coffees have appeared on competition stages around the world, earning recognition in both Brewers Cup and Barista Championships. Every harvest reflects her commitment to showing just how expressive washed coffee can be.

NOTES: