



PRICE LIST – August 2026 (HARVEST 2025-2026)

**Warehouse in Germany and Colombia.
Exporters in Colombia and Importers for Europe**

SILVER COFFEES 70kg. ALL WASHED COFFEES SCORE 84+



COL-SPIRIT

Price List - August 2026 (Harvest 2026) ---> SILVER COFFEES 70kg. All washed coffees score 84+

CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
CC1014	Castillo	Insula Quindio	Fragrance and Aroma: Nutty, brown sugar, citrus. Flavor: Brown sugar, peach tea, vanilla, orange, well-balanced. Aftertaste: Sweet and honey-like. Acidity: Citrusy, like tangerine, medium-low. Body: Medium-low, smooth and rounded	Washed	84.5	70kg					Oct-26
CC1133	Castillo-Caturra	Soto Blend Nariño	Fragrance and aroma honey, citric and vanilla. Flavor of yellow fruit, orange, vanilla, honey; clean residual to honey. Citrus acidity and delicate, similar to tangerine. Medium-low silky body	Washed	86	70kg	5	10.63 €	10.27 €		Afloat
CC1135	Castillo-Caturra	Inza Cauca	Fragrance to lemon, chocolate, herbal, delicate caramel. Notes to Orange, honey, vanilla, almonds; residual lingers. Delicate acidity, juicy, balanced, medium and delicate body, full sensation in the mouth	Washed	85	70kg					Sold out
CC1164	Castillo-Caturra	Women Association (El Desarrollo) Huila	Vanilla and caramel fragrance, hazelnut aroma. Flavor of red fruits, cherry, vanilla floral, delicate, nuts, almonds. Residual caramel and brown sugar. Citric acidity, creamy, full, medium body.	Washed	84+	70kg	10	10.63 €	10.27 €	10.05 €	Afloat
CC1364	Castillo - Caturra - Colombia	Planadas Tolima	Aroma: Caramel, brown sugar, and honey-like sweetness. Flavor: Brown cane sugar, orange, and delicate notes, honey aftertaste. Acidity: Citrusy, medium-low, and delicate. Body: Medium-low, semi-creamy with a honey-like and persistent mouthfeel.	Washed	84+	70kg	30	10.63 €	10.27 €	10.05 €	Now

All the Silver Line coffees are available in big volumes by special request. We have more than 30 single farms as allies in Colombia plus 3 associations. So, if there is a special requirement you have, please let us know.

SILVER COFFEES 70kg. ALL WASHED COFFEES SCORE 84+



COL-SPIRIT

Price List - August 2026 (Harvest 2026) ---> SILVER COFFEES 70kg. All washed coffees score 84+

CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
CC1019	Castillo	DECAF - La Cristalina Quindio	Natural decaffeination process with sugar cane. Aroma to walnut, almond, white chocolate. Notes of chocolate, strawberry, honey, chocolate-like, green tea; aromatic residual that lingers. Delicate citrusy acidity with medium-low body	Washed	85	70kg	0				Sold out for the year
CC1495	Castillo-Caturra	DECAF - Soto Blend Nariño	Natural decaffeination process with sugar cane. Fragrance and aroma honey, citric and vanilla. Flavor of yellow fruit, orange, vanilla, honey; clean residual to honey. Citrus acidity and delicate, similar to tangerine. Medium-low silky body	Washed	85	70kg	3	10.98 €			Now
CC1479 NEW COFFEE	Typica	DECAF Nogales Huila	Fragrance and aroma: Aromatic, citrusy, intense. Flavor: Cocoa, aromatic black tea, hibiscus flower, lilac blossoms, cherry; lingering aftertaste with a juicy sensation. Acidity: Citrusy, juicy, delicate, medium-high, bright, tangerine. Body: Silky, medium-low, similar to tea.	Washed	87+	24kg	4	27.00 €	26.80 €		Sep-26
CC1496 NEW COFFEE	Castillo - Caturra	ORGANIC Buena Vista Huila BIO-CO-169	Fragrance and aroma of brown sugar, panela, walnut, and cocoa. Flavor with notes of orange, vanilla, almond, and floral; lingering aftertaste of floral and brown sugar. Citrus acidity with a juicy sensation, similar to tangerine. Silky, delicate body, throughout all temperatures.	Washed	84+	70kg	20	10.81 €	10.43 €	10.28 €	Now

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GOLD COFFEES 35kg. SCORE 85.5+



COL-SPIRIT											
Price List - August 2026 (Harvest 2025-2026) ---> GOLD COFFEES 35kg. Score 85.75+											
CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
CC1165	Castillo - Caturra	<i>El Girasol Quindio</i>	Aroma of chocolate, caramel. Flavor of chocolate, vanilla, floral, delicate, honey, orange blossom; residual brown sugar, yellow fruits, citric acidity, medium semi-silky body.	Semi-washed	86.5	35kg	0	12.87 €	12.56 €	12.11 €	Afloat
CC1156	Castillo - Caturra	<i>Inga de Aponte Nariño</i>	Aroma of chocolate, caramel. Flavor of chocolate, vanilla, floral, delicate, honey, orange blossom; residual brown sugar, yellow fruits, medium citric acidity. Semi-full body, full mouth sensation.	Honey	86.5	35kg	0				Sep-26
CC1042	Castillo	<i>Villa Esperanza Tolima</i>	Floral, fruit, honey, brown sugar, white chocolate. Fruity taste, yellow fruits, delicate; clean residual. Juicy citric acidity. Silky, medium-low body.	Natural	86.5	35kg	36	15.43 €	15.06 €	14.53 €	Now
CC1347	Castillo	<i>El Diamante Quindio</i>	Aromatics, cloves, ripe fruit. Flavor Citric, cinnamon, tropical fruits, goldenberry, spicy, black tea. Medium, balanced citric acidity. Medium body, chocolate.	Natural	86.75	24kg					Oct-26
CC1318	Caturra	<i>MiraMar Huila</i>	Aromas of brown sugar, chocolate, red fruits. Notes of blackberry, blueberry, chocolate, tropical fruits and orange peel. Medium citric acidity with long lasting effect. Silky low body	Natural	87	35kg	35	16.51 €	16.10 €	15.54 €	Now

We can process any of our **Silver** line coffees with specific characteristics to achieve a **Gold line** coffee.

PLATINUM COFFEES 35kg AND 24kg. SCORE 87+



COL-SPIRIT											
Price List - August 2026 (Harvest 2026) ---> PLATINUM COFFEES 35kg and 24kg. Score 87+											
CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
CC1065	Castillo	<i>La Cristalina Quindio</i>	Chocolate truffle, nibs, intense, figs, aromatic. Flavor of cocoa, nibs, plum, intense, ripe fruit, red wine; residual to chocolate, hazelnuts.. Medium acidity juicy, malic, plum-like. Creamy body..	Natural 64 hrs	87.5	35kg	2	16.61 €			Sep-26
CC1125	Pink Bourbon	<i>Belen CS Quindio</i>	Chocolate, tamarind, floral, delicate, pomegranate. Chocolate flavor, delicate rose wine, caramel, pineapple, residual with notes of tamarind, rose water. Medium citric acid, in cold phosphoric, medium-low. Medium body, creamy, full mouth sensation.	Natural anaerob 64 hrs	87.5	24kg	0				Sold out
CC1516 NEW COFFEE	Pink Bourbon	<i>El Girasol Quindio</i>	Fragrance & Aroma: Delicate notes of yellow fruit, molasses, and floral aromas. Flavor: Sweet sugarcane and honey complemented by yellow fruit, peach, strawberry, green apple, and a hint of pennyroyal. The aftertaste reveals notes of green mango and black pepper. Acidity: Juicy, citrus-like acidity. Body: Silky, medium-light body with a syrupy mouthfeel.	Wahsed	87+	24kg	4	17.38 €			Now
CC1298 NEW COFFEE	Caturra "Cinnamon Roll"	<i>El Silencio Buenavista</i>	Fragrance and aroma of cocoa, caramel, cinnamon, brown sugar. Flavor of brown spices such as cinnamon, cinnamon roll, chocolate, marzipan, aftertaste lingers with notes of brown sugar; Acidity: citrus, medium, malic sensation; Silky mouthfeel, creamy and full when cold.	Honey - Lactic (co-fermented)	86+	24kg	0				Ask for sample
CC1225	Castillo - Colombia	<i>Las Sombras Tolima</i>	Delicate, caramel, aromatic, vanilla. Flavor of yellow fruit jam, cocoa, aromatic; residual to caramel. Delicate medium citric acidity. Silky body, honey in cold, full mouth sensation.	Washed	87.5	24kg	0				Aug-26

** If you are interested in Puerto Alegre we can export the coffee under pre-order contract. If you need more information, please send us an E-Mail to warehouse@colombianspirit.org

PLATINUM COFFEES 35kg AND 24kg. SCORE 87+



COL-SPIRIT											
Price List - August 2026 (Harvest 2026) ---> PLATINUM COFFEES 35kg and 24kg. Score 87+											
CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Bag Size	Amount (Bags/Boxes)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
CC1381	Gesha	Buenos Aires Tolima	Fragrance and aroma with notes of lemongrass, intense citrus, floral, jasmine. Flavor of molasses, sugarcane, passion fruit, lavender, strawberries, blackberries; lingering aftertaste. Citrus acidity, medium, well-balanced. Creamy body, with a full mouthfeel.	Washed	87.75	24kg	3	30.00 €	29.50 €	29.00 €	Now
CC1454 NEW COFFEE	Papayo	La Esmeralda Huila	Fragrance and aroma: Cocoa, aromatic, intense, brown spices. Flavor: Aromatic, citrusy, herbal, rhubarb, yellow fruits, starfruit, goldenberry; lingering aftertaste. Acidity: Citrusy, juicy, balanced. Body: Medium-low, round, silky.	Natural	87+	24kg	0				Ask for samples
CC1461 NEW COFFEE	Gesha	La Moneda Tolima ExpoTolima	Fragrance and aroma: Honey, vanilla, sweet. Flavor: Orange, tangerine, honey, peach; liqueur-like aftertaste, anise, rosé wine. Acidity: Citrusy, medium-low, juicy. Body: Silky, delicate, consistent.	Semi-Washed	87+	24kg	1	30.50 €			Now
CC1449 NEW COFFEE	Gesha	El Girasol Quindio	Fragrance and aroma: Intense citrus, lemongrass, orange blossom, complex; Flavor: White tea, aromatic lemongrass, coriander seeds, orange, and peach; clean and well-defined aftertaste; Acidity: Citrusy, juicy, medium, malic when cold. Body: Medium-low, silky, consistent, round.	Washed	87+	24kg	0				Sold out

PLATINUM COFFEES 24kg. SCORE 86.5+

BY ANA MARIA TRUJILLO



COL-SPIRIT / CO-FERMENTED BY ANA MARIA											
SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE											
O.D COFFEES, ALL COFFEES HAVE OSMOTIC DEHYDRATION (PRICES PER KG IN 12 VACUUM PACKAGE - 2 PACKAGES)											
CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Bag Size	Amount (Boxes)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
CC1383	Castillo "Strawberry cocktail"	Sinaloa Huila	Aroma of chocolate, red fruits, molasses, and tamarind. The flavor profile includes notes of red fruits, floral hints, vanilla, black tea, strawberry and spices. The aftertaste is rich with lingering chocolate. It has a juicy citrus acidity, a medium body, and a creamy, full-mouth sensation.	Anaerobic Natural	86+	24kg	0				Afloat
CC1450 NEW COFFEE	Castillo "Wild Yellow Fruit Mix"	Sinaloa Huila	Fragrance and aroma: honey-like, intense, consistent in both. Flavor: cocoa, coconut candy, tropical, mandarin; the aftertaste remains honey-like. Acidity: citrus, juicy, medium. Body: honey-like, semi-creamy, delicate.	Honey Co-Fermented	86+	24kg	9	26.58 €	26.13 €	25.68 €	Now
CC1451 NEW COFFEE	"Papayo Aji"	Sinaloa Huila	Fragrance and aroma: floral, vanilla, cocoa, very sweet aroma. Flavor: fruity like guava, honeyed, citrusy, aromatic like green tea, floral like orange blossom; lingering aftertaste; Acidity: citrusy, juicy, balanced at all temperatures; Body: semi-creamy, medium.	Washed	87+	24kg	0				Sold Out
CC1452	Gesha	Sinaloa Huila	Fragrance and aroma: intense citrus, aromatic, lavender, lemongrass.; Taste: medium intensity, orange peel, lemongrass, aromatic, oolong tea; delicate, floral when chilled; sweet, aromatic aftertaste; medium, juicy acidity, with a slightly malty sensation when chilled; honeyed body, creamy mouthfeel.	Washed Anaerobic "Hidrofermented"	87+	24kg	3.5	33.47 €			Now
CC1453 NEW COFFEE	Castillo "Purple Cranberry"	Sinaloa Huila	Fragrance and aroma: sweet, creamy sensation, strawberry yogurt, blueberry, intense. Flavor: floral vanilla, berries, red-fruit syrup, cherry ice cream, blueberry; the aftertaste persists. Acidity: medium, juicy, citrus. Body: medium-low, light; when cool, semi-creamy — improves.	Honey Co-Fermented	86+	24kg	0				Sold Out
CC1463 NEW COFFEE	Castillo "Mantra Tropical"	Sinaloa Huila	Fragrance and aroma: tropical fruits, papaya, mango, honeyed. Taste: Delicate, orange, mango, papaya, molasses; persistent, consistent a aftertaste. Acidity: Citric, juicy, medium, consistent at all temperatures. Body: Creamy, consistent, mellow and round mouthfeel.	Honey Co-Fermented	86+	24kg	5	26.58 €	26.13 €		Now

PLATINUM COFFEES 24kg. SCORE 86.5+

BY ANA MARIA TRUJILLO



COL-SPIRIT / CO-FERMENTED BY ANA MARIA

SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE

O.D COFFEES, ALL COFFEES HAVE OSMOTIC DEHYDRATION (PRICES PER KG IN 12 VACUUM PACKAGE - 2 PACKAGES)

CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Bag Size	Amount (Boxes)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
CC1480 NEW COFFEE	Pink B "Watermelon"	Sinaloa Huila	Fragrance and aroma: watermelon, mellow, floral, vanilla. Flavor of cocoa, watermelon juice, aromatic green tea; lingering green tea aftertaste. Juicy, citrusy acidity, medium, malic sensation. Body: medium, creamy, consistent.	Honey Co-Fermented	87+	24kg	2	28.15 €			Now
CC1481 NEW COFFEE	Pink B "Red Vortex"	Sinaloa Huila	Fragrance and aroma: cocoa, floral, strawberry, honey. Flavor of white chocolate, red berries, orange blossom, vanilla; lingering aftertaste of red berries. Acidity: critical, delicate, medium, balanced. Medium body, round.	Honey Co-Fermented	87+	24kg	0				Sep-26
CC1489 NEW COFFEE	Pink B "Passion Fruit"	Sinaloa Huila	Fragrance and aroma with notes of orange blossom, mango, passion fruit, Flavor with aromatic notes such as green tea, piña colada, passion fruit, panela, floral, mango, white chocolate, and a curuba aftertaste Citrus acidity, medium-high, with a malic sensation when cold. Silky, enveloping mouthfeel, creamy when cold.	Honey Co-Fermented	87+	24kg	4	28.15 €	27.68 €		Now



Sens Coffee
FLAVOR ENGINEER

O.D COFFEES 24kg. SCORE 86.5+



SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE O.D COFFEES, ALL COFFEES HAVE OSMOTIC DEHYDRATION (PRICES PER KG IN 12 VACUUM PACKAGE - 2 PACKAGES)											
CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Box Size	Amount (Boxes/Bags)	1-4 Boxes	5-9 Boxes	10+ boxes	Availability
CC1106	Castillo "Apricot"	La Sirena (Quindio)	Peach aromas, white chocolate, floral, vanilla, wafer cookie. White chocolate flavor, vanilla ice cream, intense, peach tea; residual aromatic, sweet sensation. Delicate medium acidity, malic. Body semi-balanced, medium.	Honey	86.5	24KG	5	20.25 €	19.72 €	19.35 €	Now
CC1346 Sens Coffee	Castillo "Cherry Coke"	La Sirena (Quindio)	Aroma: vanilla, honey, delicate. Flavors of Belgian chocolate, cherry, syrup, vanilla, cotton candy, red fruits; residual lingering molasses; medium citric acidity; delicate round body.	Honey	87+	24KG	0				Sold out
CC1390 NEW COFFEE	Castillo "Lemon Cake"	La Sirena (Quindio)	Fragrance and aroma with notes of vanilla, chocolate, florals, citrus, and honey. Flavor featuring notes of lemon cookie, lemon cheesecake, and white chocolate. The aftertaste lingers with aromatic complexity and a hint of pistachio. Acidity is citric, juicy, and delicate. Body is medium, silky, and refined, with a full and satisfying mouthfeel.	Washed	87	24KG	8	20.25 €	19.72 €	19.35 €	Afloat
CC1172	Castillo "Koji"	La Sirena (Quindio)	Chocolate, molasses, intense, aromatic. Flavor of black tea, grosell, goldenberry, pineapple, balanced; aromatic residual, green spices. Medium acidity, citric, juicy, intense. Medium body, creamy.	Natural	87+	24KG	10	22.40 €	21.85 €	21.08 €	Afloat
CC1396 NEW COFFEE	Castillo "Vainilla Coconut"	La Sirena (Quindio)	Fragrance and aroma: vanilla, coconut, intense cocose (typical Colombian sweet) like a coconut cookie. Flavor: vanilla cookie, vanilla ice cream, white chocolate; residual lingers clean, vanilla, butter, almonds. Acidity: delicate medium-low. Body: medium-low silky, enveloping mouthfeel.	Honey	86.5	24KG	8	20.25 €	19.72 €		Oct-26

NOTE: Exclusive Osmotic Dehydration (O.D) coffees from Sens Coffee. Col-Spirit is the Europe authorized supplier. For more info send them or send us a message.

(PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)





Sens Coffee
FLAVOR ENGINEER

O.D COFFEES 24kg. SCORE 86.5+



SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE											
O.D COFFEES, ALL COFFEES HAVE OSMOTIC DEHYDRATION (PRICES PER KG IN 12KG VACUUM PACKAGE - 2 PACKAGES)											
CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Box Size	Amount (Boxes/Bags)	1-4 Boxes	5-9 Boxes	10+ boxes	Availability
CC1470 NEW COFFEE	Castillo "Blueberry"	La Sirena (Quindio)	Aroma to blackberry, vanilla, sweet and floral. Flavor to blueberry, blackberry and red fruits, subtle vanilla flavor. Delicate with medium acidity. Medium body	Washed	86.5	24KG	15	20.25 €	19.72 €	19.35 €	Afloat
CC1126	Castillo "SPUMM"	La Sirena (Quindio)	Aroma of guava, roses, fruity. Flavor of roses, apple, strawberries, vanilla cream, tea, mangosteen. Medium low citric acidity, malic. Medium body, semi creamy	Washed	87+	24KG	1	20.25 €			Now
CC1315	Castillo "Diamond"	La Sirena (Quindio)	Aroma with notes of banana, citrus, melon, rose and peach. Flavor with notes of grape juice, peach tea, roses, persistent residual, clean. Acidity: Medium-low, juicy, malic, delicate body, medium-low mouthfeel, light, round.	Washed	87	24KG	0				Request samples
CC1439 NEW COFFEE	Castillo "Piña Colada"	La Sirena (Quindio)	Soft, mellow aroma with notes of yellow fruits and a delicate flavor of pineapple, vanilla, and orange; the aftertaste is sweet. Medium, citric acidity. Round, medium, creamy body, improving when chilled.	Washed	87	24KG	0.5	20.25 €			Now
CC1316	Castillo "Superfruit"	La Sirena (Quindio)	Aroma with notes of banana, citrus, melon, rose and peach. Flavor with notes of, peach tea, roses, aromatic, persistent residual, clean. Acidity: Medium-low, juicy, malic, delicate body, medium-low mouthfeel, light, round, mellow.	Washed	87	24KG	0				Request samples

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(PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)





Sens Coffee
FLAVOR ENGINEER

O.D COFFEES 24kg. SCORE 86.5+



SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE O.D COFFEES, ALL COFFEES HAVE OSMOTIC DEHYDRATION (PRICES PER KG IN 12KG VACUUM PACKAGE - 2 PACKAGES)											
CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Box Size	Amount (Boxes/Bags)	1-4 Boxes	5-9 Boxes	10+ boxes	Availability
CC1485 NEW COFFEE	Castillo "Banana Sweet"	La Sirena (Quindio)	Fragrance and aroma: undiluted cocoa, tropical, vanilla ice cream. Taste: mandarin, floral vanilla, banana coke, chilled peach notes, tropical sensation; lingering aftertaste. Acidity: citrusy, medium. Body: silky, syrupy mouthfeel.	Washed	86.5	24KG	0				Oct-26
CC1476 NEW COFFEE	Castillo "Grosellas"	La Sirena (Quindio)	Floral, minty, dulce de leche aroma almond, aromatic like green tea, ginseng, currant, chocolate, medium acidity, juicy and malty sensation, medium body, full sensation.	Washed	86.5	24KG	2	20.25 €			Now
CC1438 NEW COFFEE	Castillo "Cinnamon"	La Sirena (Quindio)	Intense aroma and fragrance, cocoa, brown spices, and sweetness. Flavors of chocolate, caramel, and cinnamon; lingering aftertaste. Acidity: medium, delicate. Body: medium, creamy, bubbly, and consistent.	Washed	86.5	24KG	10	20.25 €	19.72 €	19.35 €	Oct-26

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(PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)



DE-ÖKO-007

DIAMOND COFFEES 24kg. SCORE 87.25+

COL-SPIRIT

SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE

O.D COFFEES, ALL COFFEES HAVE OSMOTIC DEHYDRATION (PRICES PER KG IN 12 VACUUM PACKAGE - 2 PACKAGES)

CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Bag Size	Amount (Bags/Boxes)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
CC1459 NEW COFFEE	Tabi	Bellavista Quindio	Intense fragrance and aroma: chocolate, cherry, sweet tobacco. Taste of dark chocolate, tropical fruit like papaya, dried fruit like prunes, and a chilled black tea aroma; lingering aftertaste. Juicy, medium, citrusy acidity. Body: silky, medium-light, creamy when chilled.	Natural	87+	35kg	7	22.20 €	21.54 €		Now
CC1464 NEW COFFEE	Pink Bourbon "Thermal shock"	Perla Negra Huila	Aromatic fragrance and scent of lemongrass, citrus, and sweetness like vanilla and brown sugar. Aromatic flavor of green grape, orange, and lemon peel, more aromatic when chilled; long citrus aftertaste. Acidity: Citrusy, juicy, and balanced at all temperatures. Body: Syrupy and creamy from start to finish.	Washed - Thermal Schock	87+	24kg	2	26.16 €			Now
CC1492 NEW COFFEE	Bourbon Aji "Therman shock"	Perla Negra Huila	Intense Tropical fruits aroma with hints of banana candy. Flavor to melon, tropical fruits, fanta and chocolate. Citric acidity and creamy body	Natural - Thermal Schock	87+	24kg	4	33.84 €			Sold out
CC1465	Sidra	Monterey Huila	Floral fragrance and aroma, vanilla, honey. Taste of orange blossom, apple, pear, melon, aromatic green tea, with a lingering, honey-sweet aftertaste. Acidity: Citric, medium, clean at all temperatures. Body: Silky, with a syrupy sensation when chilled.	Semi-Washed	87+	24kg	3	26.90 €			Now

DIAMOND COFFEES 24kg. SCORE 87.25+

COL-SPIRIT

SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE

O.D COFFEES, ALL COFFEES HAVE OSMOTIC DEHYDRATION (PRICES PER KG IN 12 VACUUM PACKAGE - 2 PACKAGES)

CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Bag Size	Amount (Bags/Boxes)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
CC1458 NEW COFFEE	Castillo	El origen Quindio	Fragrance and aroma of molasses, brown spices, fig, and nibs; flavor of blackberry, fig, plum, and brown spices like cinnamon, well-rounded; lingering aftertaste; juicy, medium citric acidity; creamy, round body.	Natural	87+	35kg	5	19.97 €	19.62 €	19.08 €	Now
CC1441 NEW COFFEE	Papayo	El origen Quindio	Fragrance and aroma of brown sugar, chocolate, and caramel; flavor of peach, black tea, delicate, aromatic, with nibs and cocoa; lingering aftertaste of red berries and almond; medium-low citric acidity; creamy, honeyed body	Natural	87+	24kg	0				Sold out
CC1440 NEW COFFEE	Ombligon	El origen Quindio	Fragrance and aroma with notes of molasses, red fruits, brown spices; flavor with notes of papaya, tropical fruits,, aromatic, tea, caramel; aftertaste persists fruity like watermelon, hazelnut; juicy, balanced acidity; medium body creamy, consistent, silky when cold.	Natural	87+	24kg	2	24.46 €			Now

EXPERIMENTALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE CAMPO HERMOSO (EDWIN NOREÑA) CO-FERMENTATION PROCESS (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)											
CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Box Size	Amount (Boxes)	1-4 Boxes	5-9 Boxes	10+ boxes	Availability
CC1255	Pink Bourbon "IPA"	Campo Hermoso (Quindio)	Fragrance and aroma, aromatic, malty, citrusy; flavor with aromatic lime, lemon, orange peel, coriander seed; lingering mellowness and cleanliness in the finish; creamy body, full-mouth sensation	Honey	87+	24 KG	3	28.38 €			Now
CC1259	Caturra "Red Fruits"	Campo Hermoso (Quindio)	Red fruit, cocoa in aroma, delicate. Taste of red fruits, strawberry and cherry frost, in cold delicate, cranberry. Medium-low citric acidity, delicate. Medium body, creamy, full mouth sensation.	Honey	87+	24 KG	0				Sold out
CC1291	Pink Bourbon "Watermelon"	Campo Hermoso (Quindio)	Fragrance and aroma to watermelon. Floral flavor, with orange and watermelon notes. Citric delicate acidity, silky medium body	Honey	87+	24KG	0				Request samples
CC1262	Caturra "Grape Soda"	Campo Hermoso (Quindio)	Fragrance and aroma of green grape, intense, caramel. flavor Delicate, green grape, caramel, mellow. Acidity citric, juicy, malic cold. Body mellow, medium, creamy, balanced.	Honey	86+	24 KG	0				Request samples

BRAZIL 60kg GRAINPRO + YUTE BAG

COL-SPIRIT/ OTHER ORIGIN

Price List - Harvest 2025 BRAZIL --->60 kg GrainPro + Sisal

Origin	Variety	Farm + Location	Cup Information	Preparation	Quality Cert.	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
Brasil LOT: BC1001	Yellow Catuai	Mantiqueira Azul (COCARIVE) Minas Gerais	Full body, sweet with light acidity. Chocolate, sugar cane and fruity notes. Clean dark chocolate aftertaste.	Natural	Mantiqueira de Minas	60kg	45	8.95 €	8.66 €	8.35 €	Now
Brasil LOT: BC1002	Yellow Catuai	Mantiqueira Azul (COCARIVE) Minas Gerais	Medium body, fresh, clean, pleasant acidity. Chocolate and citric notes. Clean, dark chocolate aftertaste.	Pulped Natural	Mantiqueira de Minas	60kg	14	8.95 €	8.66 €	8.35 €	Now
Brasil LOT: BC1003	Yellow Catuai	Mantiqueira Roxo Natural (COCARIVE) Minas Gerais	Full bodied, sweet with light acidity. Chocolate, sugar cane and fruity notes. Clean, dark chocolate aftertaste.	Natural	Mantiqueira de Minas	60kg	0				sold out
Brasil LOT: BC1006	Yellow Catuai	Mantiqueira Laranja Natural (COCARIVE) Minas Gerais	Full bodied, sweet with light acidity. Chocolate, sugar cane and fruity notes. Clean, dark chocolate aftertaste.	Natural	Mantiqueira de Minas	60kg	0				Sold out
Brasil LOT: BC1015	Yellow Catuai	Mantiqueira Ruby Natural (COCARIVE) Minas Gerais	Full bodied, low, pleasant acidity. Chocolate, caramel, and cacao avor. Persistent dark chocolate aftertaste.	Natural	Mantiqueira de Minas	60kg	74	8.65 €	8.36 €	8.07 €	Now
Brasil LOT: BC1014	Yellow Catuai	Mantiqueira Marrom (COCARIVE) Minas Gerais	Full body, low acidity, peanuts and chocolate	Natural	Volume	60kg	62	7.85 €	7.58 €	7.31 €	Now

NOTE: we share warehouse with amazing projects as transparent and traceable as ours. One of the companies we share goals and warehouse is CQT coffees from Brazil. Victor is the person in charge in Europe,

NOTE 2: if you plan on bigger volumes of any of these coffees, send us an email to check prices on a yearly basis.

NOTE 3: These coffees fluctuate with the market price, so please be aware that prices might be out of date. For making an order please confirm the price

MYANMAR 40kg GRAINPRO + YUTE BAG



COL-SPIRIT/ OTHER ORIGIN											
Price List - Harvest 2026 MYANMAR ---> 40kg GrainPro + Yute											
Origin	Variety	Farm + Location	Cup Information	Preparation	Score	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
MY1002	SL34	Mandalay	Soft body, gentle acidity, peanuts, caramel	Honey	86	40kg	50	18.36 €	17.73 €	17.34 €	Yangon port
MY1003	S795 Wild coffee varieties	Chin State, Chin Latai Community	Winey, slightly fermented, red berry	Natural	87+	40kg	75	20.48 €	19.78 €	19.34 €	Yangon port
MY1004	S795 Wild coffee varieties	Chin State, Chin Latai Community	Winey, spicy, slightly fermented	Washed	87+	40kg	100	17.02 €	16.43 €	16.06 €	Yangon port
MY1005	Catuai	Shan State	Lemon, orange, pineapple, poignant acidity	Washed	83.5	40kg	250	15.00 €	14.60 €	14.27 €	Yangon port
MY1006	Catuai-Caturra	Shan State	Round body, gentle acidity, apple, lime, earthy	Anaerobic Natural	84.5	40kg	15	16.49 €	15.93 €	15.56 €	Yangon port
MY1007	Catuai	Shan State	Sparkling acidity, papaya, sweet, orange	Natural	82.5	40kg	80	15.35 €	14.83 €	14.50 €	Yangon port
MY1008	Catuai	Shan State	Bright acidity, caramel, lemon, tangerine	Washed	82	40kg	120	14.95 €	14.44 €	14.12 €	Yangon port

NOTE: we share warehouse with amazing projects as transparent and traceable as ours. One of the companies we share goals is NatCoffee. Nathalie is the person in charge for the coffee. You can reach out to her over her email natcoffee.natcoffee@gmail.com

NOTE 2: if you plan on bigger volumes of any of these coffees, send us an email to check prices on a yearly basis.

NOTE 3: These coffees are currently in Myanmar, we plan to have at least 5 tons of pre-order before importing them to Europe. For any further questions you can contact us or Nathalie WhatsApp: +95 9 984 981 003 Phone: +41 78 327 60 85



PRICE LIST – August 2026 Other products
Warehouse in Germany and Colombia.
Exporters in Colombia and Importers for Europe

TROPISCHER FRUCHTAUSFSTRICH/ COLOMBIAN EXOTIC FRUITS

FRUIT HORIZON							
Tropischer Fruchtausfstrich (Tropical fruit spread)/ COLOMBIAN EXOTIC FRUITS							
TYPE	Description	Presentation	Amounts (Unit)	Price (1-19 units)	Price (+20 units)	Price (100+ units)	Arrival GER
FH112	Tropischer Fruchtausfstrich alle 7 sorten 40g (Ananas, Stachelannone, Passionfrucht, Guave, Lulo, Physalis, Tamarinde)	Weekly box, all flavors in a 40g presentation 1 box = 20 units					Oct-26
TYPE	Description	Presentation	Amounts (Unit)	Price (1-9 units)	Price (+10 units)		Arrival GER
FH113	Tropischer Fruchtausfstrich Ananas 300g	1 unit = Glass jar 300g 1 box = 10 units	27	7.46 €	4.82 €		Now
FH114	Tropischer Fruchtausfstrich Stachelannone 300g	1 unit = Glass jar 300g 1 box = 10 units	0				Ask for it
FH115	Tropischer Fruchtausfstrich Passionfrucht 300g	1 unit = Glass jar 300g 1 box = 10 units	18	7.46 €	4.82 €		Now
FH116	Tropischer Fruchtausfstrich Tamarinde 300g	1 unit = Glass jar 300g 1 box = 10 units	10	7.46 €	4.82 €		Now
FH117	Tropischer Fruchtausfstrich Guave 300g	1 unit = Glass jar 300g 1 box = 10 units	0				Oct-26
FH118	Tropischer Fruchtausfstrich Lulo 300g	1 unit = Glass jar 300g 1 box = 10 units	0				Oct-26
FH119	Tropischer Fruchtausfstrich Physalis 300g	1 unit = Glass jar 300g 1 box = 10 units	30	7.46 €	4.82 €		Now

NOTE: The product value is NET VALUE.

CASCARA VACUUM BOXES



CASCARA COFFEE HUSK/ KAFFEEKIRSCH										
CODE/ Variety	Cup Information	Farm + Location	Preparation	Presentation	Bag Size/ Box size	Amount (Boxes)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
CC2024 / Blend (Typica, Gesha, Castillo)	Sweet like panela, with some hints of mandarine and grapes. It had medium acidity like green apple.	- Antioquia	Wasehd	1 bag =2.5kg 4 bags= 1 full box	10kg	1	€ 15.50			Now
CC2001 / Gesha	Medium pleasant acidity. Floral notes, delicate body	La Estrella / Quindio	Natural	2 bag =2.5kg 4 bags= 1 full box	10kg	0				Request samples



ERFRISCHUNGSGETRÄNK KAFFEEKIRSCHENTEE MIT KOHLENSÄURE/ SPARKLING CASCARA TEA



SOLUM									
ERFRISCHUNGSGETRÄNK KAFFEEKIRSCHENTEE MIT KOHLENSÄURE/ SPARKLING CASCARA TEA									
TYPE	Description	Presentation	Amounts (boxes)	Price per can for 1 box	Price per can for 2 box	Price per can for 4 box	Price per can for 5 box	Price per can for +10 box	Arrival GER
CC2011 SUGAR FREE	Sparkling cascara tea classic. Hibiscus/ monkfruit sweetener	24 cans = 1 full box 1 can = 270 ml	0	€ 1.70	€ 1.65	€ 1.60	€ 1.55	€ 1.45	Now
CC2012 GINGER/LEMON	Sparkling cascara tea vital. Ginger/lemon	24 cans = 1 full box 1 can = 270 ml	93	€ 1.70	€ 1.65	€ 1.60	€ 1.55	€ 1.45	Now
CC2013 ORIGINAL	Sparkling cascara tea classic. Hibiscus/ Panela (raw sugar cane)	24 cans = 1 full box 1 can = 270 ml	102	€ 1.70	€ 1.65	€ 1.60	€ 1.55	€ 1.45	Now

NOTE: The product value is NET VALUE

NOTE: In Germany we will add 0.25€ per can for Dosenpfand



OLMEKAKAO / COLOMBIAN CACAO RAW PRODUCTS



OLMEKAKAO										
RAW CACAO/ COLOMBIAN CACAO										
TYPE	Description	Presentation	Amounts	Price (1-3 units)	Price (4-7 units)	Price (8-15 units)				Arrival GER
OK003	Roasted, raw cacao nibs. Pure cacao	1 bag =5kg 4 bags= 1 full box	0							Oct-26
TYPE	Description	Presentation	Amounts / Kilos	Price (3-5 kg)	Price (6-17 kg)	Price (18-50kg)	Price (51-250 kg)	Price (251-500 kg)	Price (+501 kg)	Arrival GER
OK002	Cacao beans unroasted PREMIUM	1kg 50 kg = full sisal bag	2	18.41 €	17.18 €	16.11 €	15.54 €			Now
OK026 CACAOMANTE	Cacao beans unroasted PREMIUM SELECTO	1kg 18 kg = 1 vacuum box	54	21.61 €	20.18 €	17.80 €				Now
OK027 CACAOMANTE	Cacao beans unroasted SELECTO	1kg 18 kg = 1 vacuum box	18	17.82 €	16.63 €	15.60 €				Now
TYPE	Description	Presentation	Amounts	Price (1-3 bars)	Price (4-7 bars)	Price (8-39 bars)	Price (40-120 units)			Arrival GER
OK016	100% cacao mass with the cacao butter for making chocolate bars. <u>Fineness 12 microns</u>	1 bar = 250g 40 bars = 1 full box	458	9.33 €	8.40 €	7.47 €	3.45 €			Now
TYPE	Description	Presentation	Amounts	Price (1-4 unit)	Price (5-10 unit)	Price (11-24 units)				Arrival GER
OK024	100% cacao butter	1 unit =5kg 4 units= 1 full box	6	53.50 €	50.00 €	48.78 €				Now

All our products can be white labelled and organic if needed. Reach out if you want to have more information about it.

NOTE: for bigger volumes of any of products or additional information feel free to send us a message or give us a call. We can make personalize offers.





OLMEKAKAO / COLOMBIAN CACAO READY TO CONSUME PRODUCTS



OLMEKAKAO										
FINISHED PRODUCTS OF CACAO/ COLOMBIAN CACAO										
TYPE	Description	Presentation	Available units	Price (1 unit)	Price (2-4 units)	Price (5-24 units)	1 full box	2 full boxes	3+ full boxes	Arrival GER
OK008 100%	Pure cacao ready to drink as hot cocoa. The presentation is powder 100%. Just add Water or Milk for drinking.	1 unit is 200g 25 units = 1 full box	425	7.35 €	7.05 €	6.78 €	6.61 €	6.45 €	6.22 €	Now
OK018 80-20%	Cacao powder with panela (20%) ready to drink as hot cocoa. Just add Water or Milk for drinking.	1 unit is 200g 25 units = 1 full box	440	6.11 €	5.94 €	5.70 €	5.34 €	5.21 €	5.03 €	Now
OK025 51-49%	Cacao powder (51%)with panela (49%) ready to drink as hot cocoa. Just add Water or Milk for drinking.	1 unit is 200g 25 units = 1 full box	500	5.88 €	5.71 €	5.49 €	5.14 €	5.02 €	4.84 €	Now
TYPE	Description	Presentation	Available units	Price (1 unit)	Price (2-4 units)	Price (5-9 units)	1-2 full boxes	3+ full boxes		Arrival GER
OK020 100%	Pure cacao ready to drink as hot cocoa. The presentation is powder 100%. Just add Water or Milk for drinking.	1 unit is 1kg 10 units = 1 full box	30	22.57 €	21.07 €	19.75 €	19.04 €	18.59 €		Now
OK021 80-20%	Cacao powder with panela (20%) ready to drink as hot cocoa. Just add Water or Milk for drinking.	1 unit is 1kg 10 units = 1 full box	38	20.96 €	19.57 €	18.79 €	17.85 €	17.50 €		Now
OK022 51-49%	Cacao powder (51%) with panela (49%) ready to drink as hot cocoa. Just add Water or Milk for drinking.	1 unit is 1kg 10 units = 1 full box	0							Oct-26



All our products can be white labelled and organic if needed. Reach out if you want to have more information about it.
NOTE: for bigger volumes of any of our coffees or additional products feel free to send us a message or give us a call. We can make personalize offers.

COLOMBIAN SUGAR CANE



COL-SPIRIT/ OTHER PRODUCTS										
PANELA/ COLOMBIAN SUGAR CANE FULL BOXES										
TYPE	Description	Presentation Unit	Amounts	Price (1-4 units)	Price (5-11 units)	1-3 full boxes	4+ full boxes			Arrival GER
P207 Panale doypack	Panale is unrefined whole cane sugar. It is a solid form of sucrose derived from the boiling and evaporation of sugarcane juice.	1 unit= 500g 12 units= 1 full box	1080	3.15 €	3.02 €	2.83 €	2.66 €			Now
TYPE	Description	Presentation Unit	Amounts	Price (1 unit)	Price (2-3 units)	Price 5-10 units)	Price (+11 units)			Arrival GER
P203 Panale bulk DE-ÖKO-007	Panale is unrefined whole cane sugar. It is a solid form of sucrose derived from the boiling and evaporation of sugarcane juice.	25 kg	0							Ask for quotation
P206 Panale bulk	Panale is unrefined whole cane sugar. It is a solid form of sucrose derived from the boiling and evaporation of sugarcane juice.	25 kg	25	69.00 €	65.00 €	62.75 €	61.25 €			Now

NOTE: for bigger volumes of any of our coffees or additional products feel free to send us a message or give us a call. We can make personalize offers.



If there is a coffee you do not see on the pricelist, but you like, please send us a message so we can send you samples and a quotation.

sven@col-spirit.com or send us a message to our WhatsApp +4915111011200