PRICE LIST – November 2026 (HARVEST 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 - November 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	34	11.31 €	10.93 €	10.69 €	Now
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	10	11.31 €	10.93 €	10.69 €	Now
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	24	11.31 €	10.93 €	10.69 €	Now
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	38	10.63 €	10.27 €	10.05 €	Now

DE-ÖKO-007

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 - November 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 decafeination 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	10	11.83 €	11.41 €	11.02 €	Now
CC1495	Castillo-Caturra	**DECAF - Soto Blend** Nariño	**Natural decafeination 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	29	11.83 €	11.41 €	11.02 €	Afloat
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

DE-ÖKO-007

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.

GOLD COFFEES 35kg. SCORE 85.5+

COL-SPIRIT											
Price List - November 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	***El Girasol*** *Quindio*	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	7	13.12 €	12.97 €	12.83 €	Now
CC1156	Castillo - Caturra	**Inga de Aponte** Nariño	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	27	14.02 €	13.52 €	13.35 €	Now
CC1042	Castillo	***Villa Esperanza*** *Tolima*	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	12	15.57 €	15.21 €	14.71 €	Now
CC1347	Castillo	***El Diamante*** *Quindio*	Aromatics, cloves, ripe fruit. Flavor Citric, cinnamon, tropical fruits, goldenberry, spicy, black tea. Medium, balanced citric acidity. Medium body, chocolate.	**Natural**	86.75	24kg					Next year
CC1318	Caturra	***MiraMar*** *Huila*	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
CC1521 NEW COFFEE	Pink Bourbon	***La Esmeralda*** Huila	Fragrance and aroma of yellow fruits, molasses, caramel, floral, orange blossom; Flavor of molasses, yellow fruits, orange blossom, citrus orange, delicate; long and sweet chocolatey aftertaste; Medium citric acidity, juicy; Semi-creamy, round and persistent body	**Honey**	87	35kg	14	17.20 €	16.78 €	16.18 €	**Now**

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

DE-ÖKO-007

PLATINUM COFFEES 35kg AND 24kg. SCORE 87+

COL-SPIRIT											
Price List - November 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	***La Cristalina*** *Quindio*	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	10	16.61 €	15.86 €	15.49 €	**Now**
CC1125	Pink Bourbon	***Belen CS*** *Quindio*	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	20kg	0				**Jan-27**
CC1516 NEW COFFEE	Pink Bourbon	***El Girasol*** *Quindio*	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	9	17.38 €	16.82 €	16.20 €	**Now**
CC1297	Caturra Natural "Jamaica"	***El Silencio*** *Buenavista*	Aroma of liqueur, bitter chocolate. Flavor of Chocolate, liqueur, plum, chocolate truffle, intense; residual red fruits. Medium acidity, citric, juicy.Medium body, creamy, full sensation..	**Natural**	86+	35kg	6	20.55 €	20.00 €		**Now**
CC1478	Caturra "Cinnamon Roll"	***El Silencio*** *Buenavista*	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				**Pre sale Christmas 2027**
CC1429 NEW COFFEE	Gesha	***Bellavista*** *Tolima*	Fragrance and aroma to caramel, azahar flower and chamomile. Flavor of honey, chamomile, azahar flower. Citric delicate acidity, white te medium body	**Honey**	86.5	24kg	11	28.00 €	27.50 €	27.00 €	**Now**

** 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

DE-ÖKO-007

PLATINUM COFFEES 35kg AND 24kg. SCORE 87+

COL-SPIRIT											
Price List - November 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	0	30.00 €			Jan-27
CC1454	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	1.5	23.00 €			Now
CC1461	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	0				Mar-27
CC1449	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	18	30.00 €	29.60 €	29.20 €	Now
CC1537 NEW COFFEE	Sidra	**La Coqueta Quindio**	Fragrance and aroma: Herbal/aromatic notes of edamame, red fruits, cacao nibs, and florals. Flavor: Wine-like, molasses, yellow fruits, orange; lingering aftertaste of edamame, green tea, cherry, and cacao nibs. Acidity: Juicy citrus. Body: Full, semi-creamy.	**Natural**	87+	24kg	1	29.80 €			Now

DE-ÖKO-007

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**	87+	24kg	30	27.86 €	27.18 €	26.22 €	**Now**
CC1450	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	20	27.86 €	27.18 €	26.22 €	**Now**
CC1451	**"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	5	28.00 €			**Now**
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"**	88+	24kg	4	33.47 €			**Now**
CC1517	Gesha	**Sinaloa** Huila	Fragrance and aroma: intense floral, jasmine, lavender, potpourri.; Taste: medium intensity, orange peel, lemongrass, potpourri, tea; delicate, floral when chilled; sweet, aromatic aftertaste; medium, juicy acidity.	**Washed Anaerobic 48hrs "Hidrofermented"**	88+	24kg	1	33.47 €			
CC1453	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	16	27.86 €	27.18 €	26.22 €	**Now**

DE-ÖKO-007

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	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	0				Next Year
CC1481	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				Next Year
CC1489	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.	**Washed Co-Fermented**	87+	24kg	20	28.15 €	27.84 €	27.20 €	Now
CC1543 NEW COFFEE	Pink Bourbon "Cinnamon"	**Sinaloa** Huila	Fragrance and aroma: floral, vanilla, cocoa, brown spices such as cinnamon. Flavor: floral, delicate, vanilla, orange, brown sugar, cocoa; a brown sugar aftertaste lingers; Acidity: citrusy, juicy, balanced at all temperatures; Body: semi-creamy, medium, extremely sweet.	**Honey Co-Fermented**	87+	24kg	0				Pre orde Christmas 2027

DE-ÖKO-007

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. Delicatemedium acidity, malic. Body semi-balanced, medium.	**Honey**	**86.5**	24KG	30	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	5	20.25 €			Now
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	6	20.25 €	19.72 €	19.35 €	Now
CC1172	Castillo "Koji"	**La Sirena** (Quindio)	Chocolate, molasses, intense, aroamtic. Flavor of black tea, grosell, goldenberry, pineapple, balanced; aromatic residual, green spices. Medium acidity, citric, juicy, intense. Medium body, creamy.	**Natural**	**87+**	24KG	9	22.40 €	21.85 €	21.08 €	**Now**
CC1396 NEW COFFEE	Castillo "Vainilla Coconut"	**La Sirena** (Quindio)	Fragrance and aroma: vanilla, coconut, intense cocossete (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 €		**Now**

DE-ÖKO-007

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	17				Dec-26
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	0				Request samples
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	10				Jan-27
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	3	20.25 €			Now

DE-ÖKO-007

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
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	10				Jan-27
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	0				Pre sale Christmas 2027

DE-ÖKO-007

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)

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	5	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	0				**Sold out**
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	0				**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	0				**Sold out**

DE-ÖKO-007

NOGALES

RETRO LINE

CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Box Size	Amount (Boxes)	1-4 Boxes	5-9 Boxes	10+ boxes	Availability
CC1526	SL28 Retro	**Nogales** (Pitalito)	Notes of fresh coffee cherry, cascara tea, panela, and caramel. Subtle hazelnut notes add depth, while the cup remains smooth, clean, and easy to drink.	**DECAF**	**86+**	24kg	0				Sold out
CC1554	Geisha Retro	**Nogales** (Pitalito)	This coffee presents an elegant and expressive profile, combining delicate florals with vibrant notes of yellow fruit and dried fruit. Its juicy acidity and panela-like sweetness create a beautifully balanced cup, while subtle hazelnut notes add depth and texture.	**Washed**	**86+**	24kg	8	€ 33.03	€ 32.54		Now
CC1555	Orange Bourbon Retro	**Nogales** (Pitalito)	Notes of pomegranate, red berries, blueberry, and blackberry. Caramel and chocolate add depth, while lemongrass brings freshness and balance. Its silky body and lively acidity create a clean, well-structured cup with a sweet finish.	**Washed**	**86+**	24kg	8	€ 28.65	€ 28.16		Now
CC1556	Bourbon pimienta Retro	**Nogales** (Pitalito)	Notes of caramel, soft blueberry, and sweet panela, its fragrance reveals an elegant, classic profile. On the palate, it delivers remarkable harmony and a clean finish	**Washed**	**86+**	24kg	3	€ 31.67			Now
CC1559	Typica Retro	**Nogales** (Pitalito)	Notes of peach tea, white tea, and orange. Caramel, hazelnut, and almond add sweetness and depth, while a subtle citrus character keeps the cup fresh and balanced.	**DECAF**	**86+**	24kg					Sold out

NOGALES

EQUILIBRIUM

CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Box Size	Amount (Boxes)	1-4 Boxes	5-9 Boxes	10+ boxes	Availability
CC1560	Pink Bourbon ***"Chocoberry"***	**Nogales** (Pitalito)	It features distinct notes of raspberry and strawberry, a creamy texture of milk chocolate, and a long, indulgent finish.	**Washed**	87+	24kg	3	29.00 €			Now
CC1479	Typica	**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.	**DECAF with Mosto**	87+	24kg	0	30.66 €			Dec-26
CC1522	Tabi Red Fruit Passioin	**Nogales** (Pitalito)	We named this profile Red Fruit Passion for its consistently sweet and fruity profile, reminiscent of strawberry candy, raspberry jam, and tutti-frutti. Its texture is syrupy, with a long and sweet, caramel-like finish.	**Natural Fermented**	87+	24kg	1.5	30.00 €			Now
CC1544	Caturra	**Nogales** Huila	On the palate, it delivers a vibrant experience with well-defined notes of chocolate, raspberry, tutti-frutti, passion fruit, papaya, and yellow fruits, creating a juicy and lingering finish.	**DECAF with Mosto**	87+	24kg	1	30.66 €			Now

eccentric BY NOGALES

CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Box Size	Amount (Boxes)	1-4 Boxes	5-9 Boxes	10+ boxes	Availability
CC1551	Geisha ***"Jazzy Peach"***	**Nogales** (Pitalito)	Expect notes of ripe peach, jasmine, red berries, and yellow stone fruit, complemented by brown sugar and caramel.	**Washed** **Botanical fermentation**	88+	24kg	1	30.21 €			Now
CC1524	Yellow Bourbon ***"Bruce Leeche"***	**Nogales** (Pitalito)	Expect notes of mango, lychee, and other sweet yellow fruits, supported by a juicy texture and persistent aftertaste.	**Washed** **Botanical fermentation**	87+	24kg	3	28.56 €			Now
CC1541	Typica ***"Benito Bunana"***	**Nogales** (Pitalito)	Expect notes of banana, yellow fruit, and a lively acidity, supported by a harmonious structure and clean finish.	**Washed** **Botanical fermentation**	87+	24kg	2	28.56 €			Now
CC1523	Orange Bourbon ***"Rosie Yellow"***	**Nogales** (Pitalito)	Expect a balanced combination of sweetness, gentle floral notes, and ripe fruit character.	**Washed** **Botanical fermentation**	87+	24kg	6	28.56 €	28.06 €		Now
CC1552	Bourbon Pimienta ***"Lila Lavender"***	**Nogales** (Pitalito)	Expect notes of blackberry, blueberry, strawberry, and sweet citrus, accompanied by delicate floral aromatics and a lavender-like finish.	**Washed** **Botanical fermentation**	87+	24kg	10	28.56 €	28.06 €	27.31 €	Now
CC1553	Papayo ***"Berry Black"***	**Nogales** (Pitalito)	Expect notes of blackberry, dark berries, cacao, and ripe tropical fruit, complemented by a juicy acidity and lingering sweetness.	**Natural** **Botanical fermentation**	87+	24kg	0				Ask for samples
CC1525	Chiroso ***"Fresa Kalo"***	**Nogales** (Pitalito)	Expect notes of strawberry, watermelon, cola candy, and sweet red fruit, accompanied by delicate florals and a juicy sweetness reminiscent of classic Colombian fruit sodas.	**Washed** **Botanical fermentation**	87+	24kg	1	28.56 €			Now

eccentric BY NOGALES

CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Box Size	Amount (Boxes)	1-4 Boxes	5-9 Boxes	10+ boxes	Availability
CC1527	Chiroso ***"Fresha Kalo"***	**Nogales** (Pitalito)	Expect notes of strawberry, cherry, raspberry, and watermelon, accompanied by delicate floral aromatics and a gummy-like sweetness.	**DECAF**	87+	24kg	0.5	33.00 €			Now
CC1558	Yellow Castillo **"Gerrie Banano"**	**Nogales** (Pitalito)	Expect notes of banana, ripe tropical fruit, soft florals, and a lingering sweetness. The result is a balanced and highly drinkable decaf with a creamy texture and pleasant finish.	**DECAF**	87+	24kg	0				Ask for samples
CC1561	Tabi **"Winter Coffee"**	**Nogales** (Pitalito)	Expect notes of almond and hazelnut, complemented by soft hints of cinnamon. Delicate flavors of blueberries and blackberries bring a touch of freshness and balance to the cup.	**Natural Botanical fermentation**	87+	24kg	0				Pre-sale Christmas 2027

EXPERIMENTAL COFFEES (CO-FERMENTED) 24kg
SPOT COFFEE / **EDWIN NOREÑA**

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	0				Request samples
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				Request samples
CC1291	Pink Bourbon "Watermelon"	**Campo Hermoso** (Quindio)	Fragrance and aroma to watermelon. Floral flavor, with orange and watermelon notes. Citric delicate acidity, silky medoum body	**Honey**	**87+**	24KG	8	28.00 €	27.65 €	27.45 €	Afloat
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

DE-ÖKO-007

CAMPO HERMOSO
Coffee Farm

PLATINUM AND DIAMONG COFFEES 24kg.
SPOT COFFEE / **EDWIN NOREÑA**

SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE CAMPO HERMOSO (EDWIN NOREÑA) PLATINUM AND DIAMOND COFFEES, ALL COFFEES ARE EXOTIC COFFEES WITH SPECIAL PROCESING (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**
CC1254	Typica	(Huila)	Fragrance and floral aroma, nuts, herbal; Flavor of vanilla, pistachio, green spices, cardamom, white tea, delciated; clean residual, mellow when cold, with notes of orange. Medium acidity, malic.Medium body	**Washed**	**87+**	24 KG					**Request samples**
CC1324	Sudan Rume	**Campo Hermoso** (Quindio)	Flavor with notes of eucalyptus, intense botanicals, red fruits, strawberry; persistent residual, balanced, eucalyptus . Acidity: medium-low, subtle citrus, medium Body: silky, medium-low, round	**Washed CM**	**87+**	24 KG	0				Request samples
CC1325	Gesha	**Campo Hermoso** (Quindio)	Fragrance and Aroma: Grapefruit, honey, sweet, lime, citrus. Flavor: Orange, white flowers, green apple, rose water; aromatic finish, green tea. Acidity: Citrusy, medium; malic when cold, medium-low. Body: Medium, rounded, full.	**Honey**	**88+**	24 KG	0				Request samples
CC1256	Bourbon Sidra	**Campo Hermoso** (Quindio)	Aromatic, green apple, floral, honey, delicate, orange, intense. Flavor of white flowers, honey, pineapple, startfruit. Citric, medium, phosphoric acidity. Medium body, silky, delicate.	**Black Honey**	**87.5**	24 KG	0				**Request samples**
CC1261	Pink Bourbon	**Campo Hermoso** (Quindio)	Fragrance and aroma of red fruits, floral, tamarind, vanilla. Flavors of cocoa, red fruits delicate, licorish, tamarind; residual persists to rose water. Citric acidity, medium-low. Creamy body, medium, full mouth sensation.	**Natural CM (Mosto and yeast)**	**87.5**	24 KG	3	24.00 €			**Now**

DE-ÖKO-007

CQT COFFEES
Passion for the Origin

BRAZIL 60kg GRAINPRO + YUTE BAG

COL-SPIRIT/ OTHER ORIGIN

Price List - Harvest 2025/2026 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	0				Coming soon
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	15	8.74 €	8.45 €	8.15 €	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	16	8.43 €	8.14 €	7.85 €	Now
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	0				Sold out
Brasil LOT: BC1014	Yellow Catuai	Mantiqueira Marrom *(COCARIVE) Minas Gerais*	Full body, low acidity, peanuts and chocolate	**Natural**	Volume	60kg	47	7.37 €	7.11 €	6.84 €	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

PRICE LIST –November 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					Ask for it
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 €	5.60 €		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	135	7.46 €	5.60 €		Now
FH116	Tropischer Fruchtausfstrich Tamarinde 300g	1 unit = Glass jar 300g 1 box = 10 units	127	7.46 €	5.60 €		Now
FH117	Tropischer Fruchtausfstrich Guave 300g	1 unit = Glass jar 300g 1 box = 10 units	111	7.46 €	5.60 €		Now
FH118	Tropischer Fruchtausfstrich Lulo 300g	1 unit = Glass jar 300g 1 box = 10 units	91	7.46 €	5.60 €		Now
FH119	Tropischer Fruchtausfstrich Physalis 300g	1 unit = Glass jar 300g 1 box = 10 units	27	7.46 €	5.60 €		Now

CASCARA VACUUM BOXES

CASCARA
COFFEE HUSK/ KAFFEEKIRSCHE

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 2 bags= 1 full box	5kg	30	€ 15.50	€ 15.15	€ 14.75	Now
CC2029 / Caturra Natural	Medium pleasant acidity. Floral notes, delicate body	**El Paraiso/ Buesaco, Nariño**	Natural	1 bag =2.5kg 2 bags= 1 full box	5kg	18	€ 15.50	€ 15.15	€ 14.75	Now

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	15							Afloat
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	37	21.61 €	20.18 €	17.80 €				Now
OK027 CACAOMANTE	Cacao beans unroasted **SELECTO**	1kg 18 kg = 1 vacuum box	45	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. Fineness 12 microns	1 bar = 250g 40 bars = 1 full box	408	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	269	8.00 €	7.70 €	7.42 €	7.05 €	6.85 €	6.65 €	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	598	7.50 €	7.20 €	6.92 €	6.59 €	6.35 €	6.14 €	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	722	7.22 €	6.93 €	6.67 €	6.34 €	6.28 €	5.91 €	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	81	29.16 €	28.00 €	26.92 €	25.61 €	24.70 €		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	245	26.03 €	24.98 €	24.02 €	22.85 €	22.05 €		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	125	25.71 €	24.68 €	23.73 €	22.57 €	21.77 €		Now

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	Panela 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	1019	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 Panela bulk DE-ÖKO-007	Panela 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 Panela bulk	Panela is unrefined whole cane sugar. It is a solid form of sucrose derived from the boiling and evaporation of sugarcane juice.	25 kg	24	70.15 €	67.67 €	65.37 €	63.92 €			Now

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.comor send us a message to our WhatsApp
+4915111011200