

ORIGIN TRIP
COLOMBIA
03.10-10.10
2026

Experience firsthand the
Specialty Colombian
green coffee production.



For additional info send an email to sven@col-spirit.com

WHAT WE OFFER

- Immerse yourself in the world of **specialty coffee production**
- Visit multiple farms and connect with passionate producers
- Explore a **specialized dry mill** for processing specialty coffee
- Gain insights into the **risks and rewards** of different processing methods
- Stay on a **newly renovated Colombian farm** with full-board accommodation
- Experience **unforgettable moments** and genuine hospitality





WHY THIS ORIGIN TRIP

- At **Col-Spirit**, we curate this origin trip for **roasters and coffee specialists** who seek more than just a tourist experience.
- This is your chance to step beyond the surface and **truly experience coffee production** during the harvest season—**hands-on, real, and immersive.**

WHO WE ARE

- We are **not** conventional coffee traders—we are **coffee farmers** who took the leap to export directly and now **control the entire value chain**, from the plant to your roastery's doorstep.

Meet the Founders:

- 🌱 **Maria Mercedes Grajales** – A 5th-generation **coffee farmer** and co-founder of Col-Spirit. She has built strong partnerships with **over 50 coffee-growing families**, empowering them to move beyond stock market prices and connect directly with roasters.
- 📦 **Andreas Tischendorf** – Co-founder of Col-Spirit, managing **logistics, storage in Europe, and sales**. He is the primary contact for roasters seeking direct trade relationships.





WHAT CAN YOU EXPECT

- Visit **multiple farms**, each showcasing unique approaches to specialty coffee
- **Cupping sessions** featuring a wide range of varieties and processing methods
- Firsthand experience of a **professional, specialized dry mill**
- A deep dive into the differences between **specialty and conventional coffee**, from farm to export
- A visit to **DESCAFECOL in Manizales**, where you'll witness the **sugarcane decaffeination method**
- An immersive coffee journey filled with **learning, discovery, and inspiration**

THE PLAN

- **Day 1:** we pick you at the airport (airport: AXM Armenia, Quindío) and drive 20min to finca Belen, where we all will stay over the duration of the trip. (Photo).
- **Day 2:** This is a relaxed day, trying to recover from jetlag and have the opportunity to chat a little and get to know better. We will have a cupping in the afternoon at our office to get ready for the week. Dinner will be at the farm, while we enjoy the pool and jacuzzi.



THE PLAN

- **Day 3:** visit Finca El Silencio. Sara Gutierrez a young farmer took the leadership of her family farm and she is transforming the farm into pure specialty coffee, with different processing. Here you will cup all available varieties with different processing methods, followed by our lunch break.
- In the afternoon we will drive to MANREPO, our milling partner, where you can see firsthand the dry-mill and hand picking of green coffee.





THE PLAN

- **Day 4:** experience coffee picking yourself at Finca El Girasol.
- Grab a bucket and support the pickers in the fields. Attention: bring clothes for getting dirty, which protect you from the sun and mosquitos. After a hard picking morning we will celebrate with a proper meal on the premises.
- In the afternoon we will drive to Juan David, our O.D specialist. You will have the opportunity to ask all the questions you might have about his way of processing.

THE PLAN

- **Day 5:** we will visit the Jose's coffee farm (Café 1959) and visit the geisha planted at 2000 meter above sea level. Jose is founder of the brand Café 1959 and he has amazing coffees.
- Then we will drive to his lab and cup a wide variety of coffees all processed at Finca Las Marias.



THE PLAN

- **Day 6:** Visit Campo Hermoso farm and learn about Edwin and his fascinating coffees. Edwin not only has great coffees, but his story in the coffee world is also worth your time.
- In the afternoon we will drive to Filandia and have a nice afternoon and dinner at the beautiful traditional town.



THE PLAN

- **Day 7:** wake up early and have a drive to Manizales where we will visit the only decaffeination station in Colombia. You will learn how the decaffeinated coffee is obtained and enjoy a nice ride along the mountain range.
- Relax at the hot wells located at 3.500 masl.
- Enjoy our last night together
- **Day 8:** Is time to say goodbye, we will drive you to Armenia airport.





INFO

The trip costs €1.299 total


Included:

- Hotel (Farm Belen)
- Breakfast, and drinks
- Dinner at farm Belen
- Lunch at the farms
- Ground transport

Not included:

- Flight to Colombia, airport AXM, Armenia.
- Travel insurance
- Food or drinks outside of the farm, or the program

- ✓ Experience real coffee production
- ✓ Connect directly with farmers and industry experts
- ✓ Deepen your knowledge of specialty coffee
- ✓ Enjoy an authentic Colombian coffee adventure

 Spots are limited—Secure your place today!

Join Us on This Unforgettable Coffee Journey!
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