



PRICE LIST – September 2026 (HARVEST 2026)

**Warehouse in US and Colombia.
Exporters in Colombia and Importers for US**

SILVER COFFEES 70kg. ALL WASHED COFFEES SCORE 84+



COL-SPIRIT											
Price List - September 2026 (Harvest 2026) ---> SILVER COFFEES 70kg. All washed coffees score 84+ prices are per lb											
CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival US
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	36	\$ 5.24	\$ 5.06	\$ 4.95	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

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 - September 2026 (Harvest 2026) ---> SILVER COFFEES 70kg. All washed coffees score 84+ prices are per lb											
CODE	Variety	Farm + Location	Cup Information	Preparation	Score	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival US
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	13	\$ 5.40	\$ 5.27	\$ 5.08	Afloat

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 - September 2026 (Harvest 2026) ---> GOLD COFFEES 35kg. Score 85.75+ prices are per lb											
CODE	Variety	Farm + Location	Cup Information	Prepara tion	Score	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival US
CC1513	Castillo	<i>La Cabañita</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	10	\$ 7.44	\$ 7.19	\$ 7.04	Afloat

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

PLATINUM COFFEES 24kg. SCORE 86.5+

BY ANA MARIA TRUJILLO



COL-SPIRIT / CO-FERMENTED BY ANA MARIA											
SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE / INFUSED COFFEES (PRICES PER LB 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 US
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	9	\$ 12.24	\$ 11.97		Afloat
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	6	\$ 15.89	\$ 15.54		Afloat
CC1463	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	1	\$ 12.24			Afloat
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	1	\$ 13.00			Afloat



Sens Coffee
FLAVOR ENGINEER

O.D COFFEES 24kg. SCORE 86.5+



SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE / INFUSED COFFEES (PRICES PER LB 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	Arrival US
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	5	\$ 9.68	\$ 9.24		Afloat
CC1396 NEW COFFEE	Castillo "Vainilla Coconut"	La Sirena (Quindio)	Fragrance and aroma: vanilla, coconut, intense cocosete (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	5	\$ 9.68	\$ 9.24		Afloat
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	5	\$ 9.68	\$ 9.24		Afloat
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	5	\$ 9.68	\$ 9.24		Afloat

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





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.

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