



COCUMA COLOMBIA 500G

100% Arabica | Wood-Fire Roasted Coffee

Cocuma Colombia is a single-origin specialty coffee from Caldas, Villamaria, one of Colombia's finest coffee-growing micro-regions, at 1,700 metres altitude in the Central Cordillera. ORIGIN & ROAST: the Castillo Naranjal variety is hand-picked across four annual passes, selecting only cherries at peak maturity, then washed-process and optically sorted. Roasted in Biel at a light wood-fire level, around 4/10 on the Cocuma scale — that brings out the red-fruit acidity, the bright cup character and the clean lift that washed Colombian Arabicas reward. BREW METHOD: the bean shines in pour-over (V60, Chemex, Kalita) and AeroPress, where the clean cup and the bright acidity have room to develop. Espresso is possible but pulls a slightly thinner shot than a typical Brazilian-blend espresso bean — better as the high-acidity component in a custom espresso blend than as a standalone shot. Pairs with morning pastry, a slice of dark chocolate, or simply on its own.

Tasting notes

Color

Whole beans, light chocolate brown with a matte surface typical of a light wood-fire roast. In the cup, a clear, luminous light-amber liquor.

Aroma

A delicate, fresh nose of red cherry, white flowers and a touch of citrus.

Taste

Light-bodied and lively with a bright, well-balanced acidity typical of high-altitude washed coffees. Red-fruit tones, cherry, a hint of blackcurrant and a discreet caramelised sweetness.

Finish

Clean, lingering finish on dried cherry and fine minerality. Free of bitterness; the aftertaste stays soft and inviting.

COCUMA The Biel-Bienne artisan roastery founded in 2015 by Marco Pucci is shaped by one distinctive technique: wood-fire roasting. Around 95% of Cocuma's production passes through a 60 kg Trabattoni drum fired with wood rather than a standard gas burner, producing a gentler heat curve and a subtle smoke-trace quality. For Colombia, Cocuma sources through Raw Material from Caldas at 1,700 metres. The Villamaria processing network serves producers across the region, using practical improvements to strengthen coffee quality and shelf life while supporting more stable household incomes for smallholder farmers.