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We are dedicated to bringing you the finest quality green coffees from around the world!

## Colombian Peaberry



**Name:** Colombian Peaberry

**Origin:** Colombia

**Region:** Huila

**Altitude:** 1400-200

**Bag Size:** 154 lb

**Cupping Notes:** These are very hard beans and roast well to all profiles. Full bodied, medium acidity with bright, floral notes and somewhat fruity, with hints of cocoa and cinnamon.

**Additional Information:** Coffee plants produce their fruit in the form of a coffee cherry. Typically, the coffee cherry grows two halves of a bean within a single cherry. Sometimes the coffee cherry produces a single bean rather than two beans – this is known as a Peaberry.

From a coffee drinker's perspective, Peaberry coffee beans are much smaller in size than typical coffee beans. Since only one bean rather than two are formed, Peaberry coffee beans are said to be more robust in flavor and more acidic (good for taste) than regular Arabica coffee beans.