

The 3 Best Organic Colombian Coffee Brands You Should Try in 2023

Colombian coffee is revered worldwide for its rich aroma and caramelized flavor with citrus notes. The fruits are handpicked by generational Colombian coffee farmers and wet processed to separate 100% Arabica beans.

The climate meets all the requirements to grow the ideal cup of Joe. The temperature never falls below freezing in Colombia. At the same time, the coffee cherries are planted on volcanic ash-infused soil at high elevations. The weather is at the same level year-round, and rainfall is in abundance.

If you are curious about what kind of magic the third-largest exporter of coffee produces, here is a list of the 3 best Colombian coffee brands to try in 2023.

Top 3 Best Colombian Coffee Brands in 2023

[1. Fudam Organic Colombia](#)

FUDAM is an association of over 300 members focused on growing single-origin organic coffee. Sustainability and innovative environment-friendly methods are ingrained into every FUDAM coffee farmer.

They sow the plants on the solids of Narino, where it is cultivated even at 2300 meters.

The farmers pick the cherries during the day, skin them off in the afternoon, and ferment it for close to 24 hours. Depending on the drier they use, it may take 15 days at times.

They also wash it several times before drying to remove any clunk.

FUDAM's medium roasted batches have consistency, with flavors of sweet chocolate and almond with the tiniest hints of spice.

Pros

- Perfect for Espresso, Filter, and French Press methods
- Smooth texture
- Rainforest Alliance and UTZ–certified
- Notes of chocolate and almond

Cons

- No bold flavors

[2. Huila Decaf Colombia](#)

As much as we love coffee, caffeine intake in the evening can lead to a fidgety, sleepless night.

The decaf coffee grown in Colombia's Huila region is the perfect solution to cravings.

Sugar cane is fermented to take on the form of alcohol. The green coffee is placed inside the alcohol-filled tank to decaffeinate it. The beans are soaked and rinsed several times over the next 8 hours.

The coffee retains the aroma and taste due to the innovative and natural method but has no trace of caffeine.

You get a mix of dark chocolate, toffee, and caramel in your mouth, which you can enjoy in a filter, espresso, or French press form.

Pros

- Perfect for beginner coffee tasters
- Suggestions of toffee
- Has varieties
- Made with an unique method to preserve the original taste

Cons

- Not for coffee aficionados

3. Aponte Village Colombia

The indigenous Inga people honey process their beans in the village of Aponte.

Expensive than other Colombian specialties, the taste ping pongs between toffee, caramel, cherry, and apple in taste.

The ripe coffee cherries are grown at 2100 meters, where it is picked, skinned, and fermented, while the gluey substance we call mucilage is still on the beans.

The beans are dried with no washing involved on the parabolic dryers.

As it is grown at a ridiculously high altitude, even at a medium roast, the beans showcase a thick consistency. The cold winds and the temperature change from day to night accelerate the drying process.

Pros

- Fruity notes
- Dense texture
- Made for coffee lovers
- Exported from the region of Tablón de Gomez and Nariño along with Aponte.

Cons

- Not for those who dislike sweet flavors

What Makes Colombian Coffee Unique?

Surrounded by Bogota, Cali, and Medellin, the coffee triangle is composed of the departments of Caldas, Risaralda, Quindio, and Tolima. This is where the most extensive production of coffee occurs.

However, this does not mean coffee agriculture is limited to these regions.

The origin of coffee is believed to be in Africa, specifically Ethiopia. The Dutch are believed to have brought coffee to European soil in 1500.

Coffee cultivation began in earnest in 1730 in Colombia. By 1835, arrangements were made to export the first bag of coffee out of Cucuta, Colombia.

Up until 1870, wealthy landowners had the rule of coffee grounds and production. The turn of the century led to the rise of small producers - the central farmers- to gain ownership of the export business.

As such, the art of coffee harvesting, processing, and roasting is passed down through the generations.

Farmers also stick to the old methods to this day, disregarding the big factory machines.

Factors Which Contribute to the Taste of Colombian Coffee

The secret to the taste of Colombian coffee lies in the efforts of the farmers and the climate in which it is grown.

Cultivation and Harvesting

Farmers hand-pick the red coffee cherry. The fruits are then placed inside traditional machinery to peel out the skin. Some machines have served farm families for over 100 years.

The parchment bean comes out on the other side. Farmers then remove the layer by hand to reveal the kernel. This is the main bean, the one roasted and kept inside sacks in the greenhouse for close to three months.

Again separated after roasting, high-quality beans are exported while the slightly lower ones are sold inside Colombia.

The Climate of Colombia

Few roasted beans are left for the Colombian people, who rarely harvest lower-grade beans.

This is possible due to Colombia's geographic positioning.

The coffee plants are sowed at an altitude of 1800 meters on grounds made fertile by the ashes from volcanic eruptions. It can take 3 years for the first cherry to appear.

Banana trees never grow far from the coffee plants, shielding them from the harsh sunlight. At night, the cold Andes mountain air aids the kernel inside the cherry in absorbing the sugar.

You can credit it for the smooth, delicious kernels. The coffee cherry tastes as good raw as in its roasted form.

Colombia also enjoys stable weather year-round, with 40 to 70 inches of annual rainfall.

Processing

The processing method in Colombia is unique. Generally, the coffee cherry is washed as an act of basic hygiene. The skin and pulp are separated once the fruit dries.

Colombian farmers wet process the coffee. They place the cherries in a large water tank. The ones with a low-density surface to the top.

The cherries on the surface are then dropped into the machine, so the skin is peeled off while it is still wet. The beans and parchment go through the fermentation process before it is rewashed.

Finally, the beans are dried in a mechanical or parabolic dryer.

Due to this method, the coffee beans display a highly acidic, fruity flavor. And yes, it tastes fantastic once you brew it.

Does Colombian Coffee Taste Good?

All coffee connoisseurs will answer this question with a resounding yes.

Colombia only produces the superior beans - Arabica. The bean type is famous for its light, sweet flavor, often with hints of chocolate.

The ideal weather condition and wet processing only enrich the beans.

In fact, Colombia grades its beans by size over quality because that part is ensured with Arabica beans.

It is believed more giant beans contain more flavors. The largest bean type is Supremo, which naturally costs more. It is followed by Excelso, which is only slightly smaller.

The Colombian version of Arabica takes on the form of a creamy body with hints of either caramel or vanilla. There is a touch of citric acidity that never feels overpowering.

On light roasting the beans, your palette will be refreshed with a sharp, clean flavor and high acidity levels.

The most exported version of Colombian coffee exhibits an intense caramel flavor and aroma. These are medium to dark roasted Arabica. Colombian produce can be burned to its darkest form without sliding over to bitter territory.

Final Thoughts

For your first brew of Colombian coffee, we will recommend Aeropress or Espresso. The smoothness of the beans and the balanced sweet taste, which rarely falls over to the bitter side, suits these methods. You have to take a sip and examine all the flavors before chugging it down.

If you suspect the 3 best full-bodies, organic Colombia coffee would be too sweet for you, try their blends. We will recommend [Brunswick](#), [City Block](#), and [Darkside](#) Blends. The award-winning Brunswick blend tastes like a mixture of chocolate, almonds, and blueberries. It is grown in Colombia, Brazil, and Ethiopia.

Meta Descriptions: Colombia has a reputation for creating the sweetest, most flavorful coffees. Here is a list of the 3 best organic Colombian coffee brands for first-time tasters.

