



Café Curití
SAS

CATALOG 2026-2027

Colombian Organic Coffee



DISCOVERING CAFÉ CURITÍ SAS

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WHO WE ARE?

Café Curití SAS is a family company dedicated to the production and commercialization of 100% organic coffee. Our roots lie in the fertile lands of Hacienda Cafetera Cuchicute in Santander, Colombia, where we lovingly and carefully cultivate high-quality coffee that honors the hard work of our beloved grandfather, many farmers and celebrates the coffee traditions of our region.

Our mission is to offer an authentic coffee experience, reconnecting our customers with nature and the true flavor of Colombian coffee. From our family farm, we bring to your cup a product grown and harvested using sustainable practices, respecting the environment and promoting the well-being of our community.



We believe in the importance of dignifying the work of rural farmers and in the strength of a venture built on family values. That's why every bean from Café Curití SAS carries a story of love, opportunity, and reconnection with nature.



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WHAT COULD WE ACHIEVE TOGETHER?

You can get high quality and differentiated colombian beans known by their traceability and consistency. Our coffees are graded by professional tasters under official protocols.



**100%
ORGANIC**

Our coffees are organic certified grown in 150 Ha of fertile land. Such beans are available in all of our ranges and processing techniques that enhance flavors and complexity, while encouraging conscious consumption among your customers.

Win - to -win & long - term business relationships based on transparency, punctuality and direct communication.



Creating triple impact in the coffee-growing community while offering the opportunity to support meaningful social initiatives with us.



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JOIN THE CHANGE!

Currently, less than 7% of the world's coffee production is organic. By choosing our coffees, you are helping increase that percentage and make a difference.



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OUR MOST RECOGNIZED COFFEE VARIETIES AND TECHNIQUES

Santander is one of Colombia's oldest and most traditional coffee-growing regions. It produces distinctive high-quality coffees with growing recognition in the specialty coffee world.

The coffee varieties we can offer to you are:

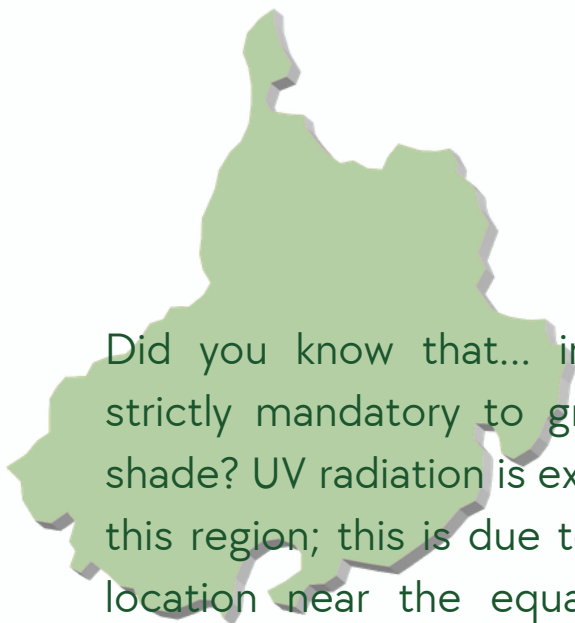


Castillo - In honor to our colombian roots. A very productive coffee tree whose fruits result into a complex cup.



Geisha - An exclusive Ethiopian varietal very well adapted in our region with a delicate, elegant and floral cup profile

We are aware that we cannot improve what we cannot measure and that is why we apply technical controls in all of our processing techniques: washed, semi washed, honey and anaerobic.



Did you know that... in Santander it is strictly mandatory to grow coffee under shade? UV radiation is extremely intense in this region; this is due to its geographical location near the equator and its high altitude, which increase exposure to UV rays.





Our production model includes organic and regenerative principles whose base is soil health and water availability. We adapt the coffee trees to a diverse ecosystem where they interact and learn to survive. Our mission is to keep them strong and healthy. Normally, this makes us spend extra resources, such as time, labor and money, which increases our production cost.



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Around 40% of all our collaborators are women — strong and resilient heads of household who work hard every day to provide a better future for their children. We directly contribute to income generation that fosters their economic independence.



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At Café Curití, we build alliances with the local rural school to strengthen literacy and foster a deep connection with coffee culture from childhood. 🌱

We promote love for the land and education as the foundation of generational continuity.



We also carry out health and well-being days for our collaborators, because caring for those who grow our coffee is at the heart of our sustainability. ☕️💛



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We have invested many years in learning and implementing selective harvesting as our preferred harvesting technique. This allows us to be precise in terms of yields, quality, and volumes.

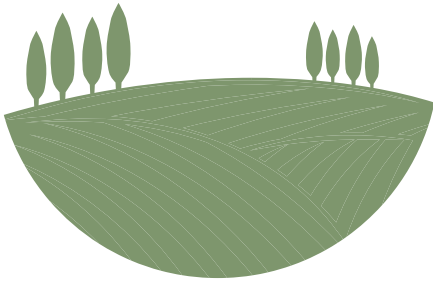


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OUR GREEN COFFEE RANGES



Origins



High volumes, clean and consistent coffees coming from Hacienda Cafetera Cuchicute.

Processing Techniques: Washed and Semiwashed

Quality: 84-85 SCA Score

Profile: Sweet, balanced acidity, light body. Caramel, honey and brown sugar, lemon and chamomile tea.

Finca / Estate Lots

Moderated volumes, clean and consistent coffees coming from specific plots in Hacienda Cafetera Cuchicute

Processing Techniques: Washed, Semiwashed & Honey

Quality: 84-85 SCA Score

Profile: Sweet, bright acidity, round body. Caramel, honey and brown sugar, lemon, pineapple, fruity notes



Micro / Nano Lots



Low volumes, high traceability and differentiation. Very clean and consistent coffees

Processing Techniques: Honey and experimental anaerobic

Quality: 85+ SCA Score

Profile: Sweet, citric acidity, fruity, creamy body. Honey, caramel, orange husk, grapefruit.

Green coffee prices are determined based on the contracted volume and the current market conditions, including the international commodity price (C-price), differential premiums, and logistics factors. Final pricing is quoted at the time of negotiation to reflect real-time market behavior and supply conditions

OUR ROASTED COFFEE OFFER COMMERCIAL LINE



Pack of 25 units, 125 g each
80.00 USD
Price per unit= 3.20

Pack of 12 units, 250 g each
74.40 USD
Price per unit = 6.20



Pack of 6 units, 500 g each
672.00 USD
Price per unit = 12.00



Pack of 3 units, 2.500 g each
168.00 USD
Price per unit = 456.00



*** Minimum order: 20 kg and up, Available exclusively in ground coffee presentation**

OUR ROASTED COFFEE OFFER SPECIALTY LINE



Curitalli Coffee 227g
\$9.50 USD
Price per unit*



Curitalli Coffee 454 g
\$18.00 USD
Price per unit*



Curitalli Coffee 2500 g
\$85.00 USD
Price per unit

*** Minimum order: 20 kg and up, we customize roasting and grinding.**

Packaging style is NOT real, generated by AI

OUR ROASTED COFFEE OFFER SPECIALTY LINE

Maquila

Maquila Coffee 227 g
\$9.00 USD
Price per unit.



Maquila Coffee 454 g
\$17.20 USD
Price per unit.



Maquila Coffee 2500 g
82.00 USD

Minimum order 100 units. We customize roasting and grinding. Does not include bag, design, or label.

Packaging style is NOT real, generated by AI

PRICE VALIDITY NOTICE



The price of coffee may vary due to market factors such as supply, demand, and climate conditions in producing regions. Therefore, this quotation is valid for 20 days from the date of issue. After this period, an updated quotation will be required to reflect current market prices.

Export & Shipping Disclaimer

The prices listed do not include export processing costs or international shipping fees. Final logistics charges will depend on the negotiated Incoterm and the destination country. All export-related expenses will be quoted separately according to the selected shipping terms.



EXPERIENCE & IMPACT

25 YEARS

Equal to three coffee growing generations started by our Nono, which has given us high recognition and expertise in the national coffee production.



Many recognized certifications guarantee our environmental and social commitment to our coffee community therefore we can offer our clients a high value product.

150

Café Curití SAS & Hacienda Cafetera Cuchicute generate employment and support over 150 families in Santander region and some venezuelan compatriots who arrive in our country seeking better opportunities.



Currently, Café Curití SAS is highly regarded worldwide and enjoys strong customer loyalty in continents such as **USA, China, Unión Europea y Canada.**



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WE ARE A PROUD COFFEE FAMILY TEAM!



A team that doesn't promote generational replacement, but rather generational complementarity, because we believe that in coffee, we never stop learning. We need the experience of those who founded Café Curití SAS to continue building this legacy.



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