



La Orquídea y el Oso

Specialty coffee

SINGLE ORIGIN INZÁ TERROIR

GROWN IN THE ANDEAN CLOUD FOREST, YAQUIVÁ INDIGENOUS RESERVE,
TIERRADENTRO, CAUCA, COLOMBIA

Who we Are?

Your consumer wants to know who grew their coffee.

We can tell them: name, farm, altitude, process, harvest date.

Most exporters can't.

We can because we are the origin — not an intermediary buying from one.

We are an origin company from the Yaquivá Indigenous Reserve, Inzá, Cauca.

Today we are more than 300 coffee-growing families producing in Andean cloud forest.

Make the authentic felt — in the flavor, in the origin and in those who choose it — and protect it together.

La Orquídea y el Oso is a brand of Mulita Group SAS — ICO Code 2949, Inzá, Cauca, Colombia.





Origin visit — Inzá, Cauca, Colombia

For those who know the difference

Our consumers choose real quality, verifiable traceability and measurable impact. When they find a coffee that speaks closer and honestly, they come back

We reach them through independent roasters in France, Germany, USA and Middle east, selling directly to third wave cafés, gourmet stores and through direct trade importers connected with our mission.

We give them what they need to make that connection in a credible and differentiated way



Our Terroir

Inzá, Tierradentro, Cauca

Geography

Altitude: 1,600 – 2,150 masl

Soils: Remineralized volcanic

Day temp.: 19-25°C

Night Temp.: 14°C

Production

Avg. farm size: 1 hectare

Farming families: 300+

Harvest Mitaca: May-August (60%)

Harvest Main: Sept-Feb (40%)

Varieties

- Caturra · Castillo
- Colombia · San Bernardo
- Typica · Bourbon · Geisha
- Pink Bourbon

There are over 70 coffee-producing countries in the world. Only one has a municipality with a UNESCO World Heritage site, 8 indigenous reserves, agrosystems and 300 farming families who have never sold through an intermediary. You are looking at it.



Origin & Processing

Our farms are complex Andean cloud forest ecosystems with year-round water availability, we promote the regulated shade and soil remineralization. That environment is the foundation of our coffees' sensory profile.

Processing is family-based and specialized: selective manual harvesting, controlled fermentation in individual farm, or in our microlots collaborative processing plant, natural, honey and washed processes, solar drying.



Certified State Coffee Program

Our own verification program with three producer tiers. Measuring environmental, social and quality impact per farm. Your customer can see that score.

EUDR Compliant

Geo-referenced traceability per farm, zero deforestation evidence, documentation ready for the European market before December 2026.

The Coffees

300 families. 4 coffees.

IHT

Inzá Heritage Terroir

300 specialized farming families

Process: Washed

Score: +84 SCA

Notes: Caramel, chocolate,
orange, dried fruits

Availability: 1500 bags/year

YR

Yaquivá Reserve

100 specialized farming families

Process: Washed

Score: +84.5–84.75 SCA

Notes: Panela, chocolate,
red fruits, nuts

Availability: 500 bags/year

CF

Craft Fermentations

Terroir and process, with purpose

Process: Washed, natural

Score: +85–86 SCA

Notes: Caramel, cacao,
honey, tropical fruits, orange

Availability: 300 bags/year

ML

Microlots

Exclusive selection

Process: Washed, natural

Score: +86.5 SCA

Notes: Passion fruit, peach,
tangerine, florals

Availability: 250 bags/year

Direct trade

"From the farm to the port"

At our collective sourcing facility we maintain quality control and maximum freshness. Once samples are approved, we prepare the coffee to your exact specification. Our logistics team ships under FOB conditions.

Full traceability: producer identified, process documented, lot verifiable.

Certified Estate Coffee Program Inzá O&O: verified impact data for your consumer communication.

EUDR-compliant: complete documentation before December 2026.

Unique and repeatable profiles: individual farm microlot processing

Long-term relationships: we are the origin, not a replaceable intermediary.



- **Presentation:** 70 kg net Fique bags + Grain Pro
- **Minimum order:** 60 kg
- **Annual availability:** Up to 16 containers / year
- **Conditions:** FOB Colombia
- **ICO Code:** 2949 — Mulita Group SAS



La Orquídea y el Oso

If you want to know exactly where your coffee comes from, write to us. We'll tell you everything.

Mulita group SAS

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ICO Code: 2949 · FOB Colombia

Inzá, Cauca, Colombia