



## Colombia Nariño



Family Group  
Grupo Tablón

Altitude  
1600-2000 masl

Varieties Grown  
Caturra, Castillo, Colombia

Harvest  
June-August

Tablón de Gómez is a municipality in Nariño located between the bustling coffee towns of La Union to the north and Buesaco to the south. We tasted and purchased our first coffees from Tablón de Gómez in the summer of 2015. These very first lots came specifically from the community of Pompeya, deep in Tablón close to the border of the Putumayo department. Pompeya is an extremely isolated area once known for its poppy production.

After purchasing roughly 20 bags from that 2015 harvest we tried annually to source more coffee from Pompeya. It proved unsuccessful. We'd visit every spring, make pricing agreements and wait for samples come August/September. They would trickle out but as soon as we rejected lots for high water activity or cup issues or what have you the samples would stop. Pompeya is a four hour drive to our producer group partners in La Union. To bring coffee out and have it rejected presented logistical difficulties that proved impossible to overcome.

After wasting two seasons we decided to bring the sample analysis out to Tablón ourselves partnering with our contact Gildardo Chincunque in El Tablón. Gildardo is an independent parchment collector whose family produces a significant chunk of the coffee we purchase across the municipality. Beginning with the first semester harvest of 2018 we brought our mobile cupping lab out to El Tablón and started making buying decisions there on the spot. We continue to purchase in the municipality this same way today.

Tablón has extreme coffee growing elevation which is conducive to brighter fruit flavors along the malic and tartaric fronts. Green apple, white grape and lychee lay the overarching structure for exceptionally sweet profiles ranging from milk chocolate to dulce de leche to raisin. Our Tablón offerings are complete in structure with sturdy mouth feel binding these profiles together.

Fabian Viveros, our Red Fox Sourcing Co Quality Manager based in Oaxaca, cupped through close to 60,000kg of parchment this past September approving close to 50,000 kg.

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