



CRAFT COFFEES MEET YOUR COFFEE PRODUCER

Name of the producer

DOMINGO CHOCO ARAT

Group or Association

X

FARM INFORMATION

Name of the farm

La Mata de Guadua

Department

Cauca

Municipality

Santander de Quilichao

Area of the farm (hectares)

2

Coffee area
(hectares)

1,8

Total annual production
(kg)

(Bags 70

40

Average temperature (°C)

19

Pluviosity (mm)

2100

Altitude (m.a.s.l)

1950

Harvest period

Main crop May to August, small fly crop October to December

Variety of the microlot

Castillo

Size of the lot

(Bags 70 Kg)

6

Crop

80

20

% Sun

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

Washed

Fermentation

14 hours

Beneficio

Picking only full ripe cherries. Depulping and fermenting 14 hours. Washing 3-4 times to guarantee the coffee is very clean.

Drying process

Sun dried

THE PERFECT COFFEE, A SHORT HISTORY



Domingo has been producing coffee all his life, coming from a traditional coffee producing family. Domingo bought the farm with his wife 18 years ago, where they live with the four children. All of them are involved in the coffee farm and help in the different labors. As the harvest in her farm is very concentrated in may - august, they produce other products for their own consumption. They produce corn, yuca, beans, banana, etc. Domingo started producing specialty coffee without knowing. He delivered one lot to the cooperative four years ago and she received a call from the FNC telling her that her coffee was outstanding. She received a very good price, and since then she has been delivering the coffee separately.