



CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

BELQUIS RAMIREZ LEMUS

Group or Association

-

FARM INFORMATION

Name of the farm

LA PINERA

Department

CAUCA

Municipality

JAMBALO

Area of the farm (hectares)

1

Coffee area
(hectares)

1

Total annual production
(Bags 70 kg)

10

Average temperature (°C)

22

Pluviosity (mm)

1900

Altitude (m.a.s.l)

1800

Harvest period

MAY-JUL

Variety of the microlot

CASTILLO

Size of the lot
(Bags 35 Kg)

6

Crop

40

60

% Sun

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

WASHED

Fermentation

12 Hours in cherry and 24 Hours in Mucilage

Beneficio

Picking fully ripe cherries, like purple grape color. Then, depulping without water and selecting the best beans. Then the coffee is being left in the fermentation tank for 24 hours with water. Coffee is washed once and it's ready for drying process.

Drying process

Sundried in parabolic beds for 12 days

THE PERFECT COFFEE, A SHORT HISTORY



Doña Belquis has been involved in coffee all her life.

Her father was a coffee grower and she learned everything about coffee with him.

The farm where she lives is her family's farm.

She has always been involved in the production of specialty coffees.

Her idea, with the production of specialty coffees, is to have the

possibility of improving the infrastructure of her farm.