



CRAFT COFFEES

MEET YOUR COFFEE PRODUCER

Name of the producer

GLORIA AMPARO PAZU MARTINEZ

Group or Association

-

FARM INFORMATION

Name of the farm

EL MANDARINO

Department

CAUCA

Municipality

JAMBALO

Area of the farm (hectares)

2

Coffee area
(hectares)

0,5

Total annual production
kg)

(Bags 70

10

Average temperature (°C)

24

Pluviosity (mm)

1900

Altitude (m.a.s.l)

1800

Harvest period

MAY-JULY

Variety of the microlot

CASTILLO

Size of the lot

Kg)

(Bags 35

Crop

30

70

% Sun

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

WASHED

Fermentation

15 Hours in Mucilage

Beneficio

Picking fully ripe cherries, like purple grape color. Then, depulping without water and selecting the best beans soaring green beans.. Then the coffee is being left in the fermentation tank for 15 hours with water. Coffee is washed once and it's ready for drying process.

Drying process

Sundried in parabolic beds for 15 days

THE PERFECT COFFEE, A SHORT HISTORY



Doña Gloria has been a coffee grower since she was a kid. Her parents and all her family have been involved in coffee production. She has nine brothers and sisters and she remember to wake up at 5 am in the morning to take the horses and go to pick the coffee cherries.

Doña Gloria has one daughter and one son, 22 and 15 years old correspondingly. Both are working in coffee. Her daughter has her own family but his son is living with Gloria and helps her will all the labors in the farm.

Doña Gloria received El Mandarino farm 6 years ago as a heirtage from his father. She has 1500 coffee trees planted 5 years ago, and 1000 planted with 3 years of age.

Gloria is passionate about coffee. She is very happy to see how many people around the world value the excellent coffee quality that is produces in El Mandarino coffee farm.