



## CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

ANGEL MARIA IPIA CUETIA

Group or Association

-

### FARM INFORMATION

Name of the farm

CAÑA DULCE

Department

CAUCA

Municipality

JAMBALO

Area of the farm (hectares)

1,5

Coffee area  
(hectares)

1,5

Total annual production  
(Bags 70 kg)

20

Average temperature (°C)

17

Pluviosity (mm)

2200

Altitude (m.a.s.l)

2000

Harvest period

MAY-JUL

Variety of the microlot

CASTILLO

Size of the lot  
(Bags 35 Kg)

6

Crop

50

50

% Sun

% Shadow/ Semishadow

### POSTHARVEST PROCESS

Process

WASHED

Fermentation

24 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 by floating. Then the coffee is being left in the fermentation tank for 24 hours without water. Coffee is washed twice and it's ready for drying process.

Drying process

Sundried in parabolic beds for 25 days

### THE PERFECT COFFEE, A SHORT HISTORY



Don Angel Maria started growing coffee since 2013.

However he has always been involved with farms work.

His brother was part of FNC and was the one who convinced him to grow coffee on his parents' farm. Since 2014 he has focused on the

production of specialty coffees. Don Angel is 45 years old and lives

with his wife and children on the farm. All the family do the beneficio process