



Name of the producer

Group or Association

CRAFT COFFEES MEET YOUR COFFEE PRODUCER



DELMER IVAN LOZADA GRISALES

FARM INFORMATION

Name of the farm

Department

Municipality

Area of the farm (hectares)

Average temperature (°C)

Harvest period

Variety of the microlot

Crop

LA FORTALEZA

CAUCA

SANTANDER DE QUILICHAO

1

Coffee area
(hectares)

1

Total annual production
(Bags 70 kg)

10

24

Pluviosity (mm)

1900

Altitude (m.a.s.l)

1550

MAY-JUL

CASTILLO

Size of the lot
(Bags 35 Kg)

8

30

% Sun

70

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

Fermentation

Beneficio

Drying process

WASHED

15 Hours in Mucilage

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.

Sundried in parabolic beds for 7 days

THE PERFECT COFFEE, A SHORT HISTORY



Don Delmer has been involved in coffee all his life.

His father was a coffee farmer and he was the one who taught him everything related to the coffee process.

He currently lives with his wife, who helps him in the drying process, and his children who help him in the picking process.

Coffee is his family's source of income.