



## CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

Karen Jackeline Montero Yatacue

Group or Association

X

### FARM INFORMATION

Name of the farm

La Hermosa

Department

Cauca

Municipality

Santander de Quilichao

Area of the farm (hectares)

3

Coffee area  
(hectares)

3

Total annual production  
(Bags 70 kg)

55

Average temperature (°C)

23

Pluviosity (mm)

1900

Altitude (m.a.s.l)

1600

Harvest period

May-Jul

Variety of the microlot

Castillo

Size of the lot  
(Bags 35 Kg)

6

Crop

20

80

% Sun

% Shadow/ Semishadow

### POSTHARVEST PROCESS

Process

Washed

Fermentation

Double: 12 hours in cherry, 24 in mucilage.

Beneficio

Picking fully ripe cherries, and selection of the best cherries through floating technique. First fermentation, then depulping without water. Second anaerobic fermentation, submerged in water. Coffee is washed twice and then taken to the drying facility.

Drying process

Sundried in parabolic beds for 15 days

### THE PERFECT COFFEE, A SHORT HISTORY



Karen is a young coffee grower, she is only 28 years old. Her father comes from a large family (13 siblings), and they are all involved in coffee, so Karen learned all about coffee production from a young age. Her father worked at FNC where he learned to improve his techniques to focus on specialty coffee. Karen has taken over this focus, she has participated in COE, and she wants to continue to improve the quality of her coffee. She has a little girl who is just 11 months old, and she works the farm together with her father and brothers.