



CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

Oscar Elias Muñoz

Group or Association

-

FARM INFORMATION

Name of the farm

VENECIA

Department

VALLE DEL CAUCA

Municipality

FLORIDA

Area of the farm (hectares)

3,5

Coffee area
(hectares)

3,5

Total annual production
(Bags 70 kg)

40

Average temperature (°C)

20

Pluviosity (mm)

1900

Altitude (m.a.s.l)

1502

Harvest period

MAY-JUL

Variety of the microlot

CASTILLO-COLOMBIA

Size of the lot
(Bags 35 Kg)

6

Crop

40

60

% Sun

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

WASHED

Fermentation

12 hours in cherry and 15 hours in mucilage

Beneficio

Picking fully ripe cherries, like purple grape color. 12 hours of cherry fermentation. Then, depulping without water and selecting the best beans. Then the coffee is left in the fermentation tank for 15 hours without water. Coffee is washed twice and its ready for drying process.

Drying process

Sundried for 20 days

THE PERFECT COFFEE, A SHORT HISTORY

PHOTO

Don Oscar lives on his farm with his wife. Associate of the Cafioccidente cooperative for more than 30 years. Oscar Elias has consistently participated in departmental and national competitions. He is a leader of the cooperative and promoter of peace within his community. He is the one who monitors the processes carried out on his farm every day and has found in coffee a life opportunity, his relationship with coffee began since he was a child.