



CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

Basilio Labio Machín

Group or Association

-

FARM INFORMATION

Name of the farm

ROSA BLANCA

Department

VALLE DEL CAUCA

Municipality

FLORIDA

Area of the farm (hectares)

3

Coffee area
(hectares)

3

Total annual production
(Bags 70 kg)

30

Average temperature (°C)

21

Pluviosity (mm)

1900

Altitude (m.a.s.l)

1650

Harvest period

MAY-JUL

Variety of the microlot

CASTILLO-COLOMBIA-TABI

Size of the lot
(Bags 35 Kg)

6

Crop

40

60

% Sun

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

WASHED

Fermentation

12 hours in cherry and 18 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 18 hours without water. Coffee is washed twice and its ready for drying process.

Drying process

Sundried for 14 days

THE PERFECT COFFEE, A SHORT HISTORY

PHOTO

Don Basilio has been a coffee farmer since he was a child, he lives on his farm with his wife and three children; the oldest of the children helps in all the processes of the farm while his wife takes care of the babies. Don Basilio is a coffee farmer who has found in coffee an opportunity to raise his family and has been increasing his production area over the years. Apart from the coffee business, it has sugar cane crops.