



CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

Fernando Vélez Narváez

Group or Association

-

FARM INFORMATION

Name of the farm

LA PARCELA

Department

VALLE DEL CAUCA

Municipality

LA CUMBRE

Area of the farm (hectares)

4

Coffee area
(hectares)

4

Total annual production
(Bags 70 kg)

40

Average temperature (°C)

20

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

30

% Sun

70

% 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 14 days

THE PERFECT COFFEE, A SHORT HISTORY

PHOTO

Don Fernando has been related to coffee all his life. He is an Agronomist by profession. He has participated in several quality departmental competitions obtaining very good results. Within his farm we find areas in protected forest and beautiful crops accompanied by a lot of shade and wildlife.