



## CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

Mario Tulio Hoyos

Group or Association

-

### FARM INFORMATION

Name of the farm

VILLA HERMOSA

Department

VALLE DEL CAUCA

Municipality

CALI

Area of the farm (hectares)

2

Coffee area  
(hectares)

1,2

Total annual production  
(Bags 70 kg)

12

Average temperature (°C)

21

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)

8

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 Mario has been growing coffee for 10 years. He lives on the farm with his wife and mother-in-law. He has two children who live in Cali. Don Mario is in charge of the entire coffee benefit process. Currently he grows aromatic plants on his farm, which are his sources of income with coffee. His intention is to continue with the production of high quality coffees and to improve his farm.