



CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

Arnulfo Trochez Tombe

Group or Association

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FARM INFORMATION

Name of the farm

LA ESTRELLA

Department

VALLE DEL CAUCA

Municipality

FLORIDA

Area of the farm (hectares)

4

Coffee area
(hectares)

4

Total annual production
(Bags 70 kg)

40

Average temperature (°C)

21

Pluviosity (mm)

1900

Altitude (m.a.s.l)

1680

Harvest period

MAY-JUL

Variety of the microlot

CASTILLO-COLOMBIA

Size of the lot
(Bags 35 Kg)

16

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 Arnulfo has been involved with coffee all his life. His family had coffee crops and among the indigenous community they support each other to carry out the harvesting work. He started with less than one hectare of coffee and now has 4. He found in coffee an opportunity for life and support to support his family. His children help you in the benefit process.