



## CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

Alvaro Londoño Tejada

Group or Association

-

### FARM INFORMATION

Name of the farm

SAN JOSE

Department

VALLE DEL CAUCA

Municipality

FLORIDA

Area of the farm (hectares)

2

Coffee area  
(hectares)

2

Total annual production  
(Bags 70 kg)

20

Average temperature (°C)

23

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

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 14 days

### THE PERFECT COFFEE, A SHORT HISTORY

PHOTO

Don Alvaro is the head of the household that seeks to raise his grandchildren by growing coffee. He has always been involved in the production of specialty coffees. Alvaro is a promoter of peace in his community and has shown his neighbors how profitable growing coffee can be.