



CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

AURA SILVA

Group or Association

X

FARM INFORMATION

Name of the farm

LA CUMBRE

Department

CAUCA

Municipality

SOTARÁ

Area of the farm (hectares)

3

Coffee area
(hectares)

2

Total annual production
(Bags 70 kg)

20

Average temperature (°C)

22

Pluviosity (mm)

1750

Altitude (m.a.s.l)

1700

Harvest period

MAY-JUL

Variety of the microlot

CASTILLO COLOMBIA

Size of the lot
(Bags 35 Kg)

5

Crop

70

30

% Sun

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

WASHED

Fermentation

24 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 12 days

THE PERFECT COFFEE, A SHORT HISTORY



Doña Aura comes from a real coffee growing family. When she was a child, she helped her father in all the coffee "beneficio" process. She lives with his husband, who helps her in all the farm labours. Doña Aura has 3 children, 2 daughters and a son who lives with her in the farm. Currently she is focused on the production of high quality coffees to improve her farm.