



Name of the producer

Group or Association

CRAFT COFFEES MEET YOUR COFFEE PRODUCER



ALCIBIADES CAYAPU BOMBA

ASPROLE

FARM INFORMATION

Name of the farm	LA ESTRELLA				
Department	CAUCA				
Municipality	CALDONO				
Area of the farm (hectares)	0,6	Coffee area (hectares)	0,5	Total annual production (Bags 70 kg)	5
Average temperature (°C)	24	Pluviosity (mm)	1800	Altitude (m.a.s.l)	1670
Harvest period	MAY-JUL				
Variety of the microlot	CASTILLO			Size of the lot (Bags 35 Kg)	7
Crop	50	50			
	% Sun	% Shadow/ Semishadow			

POSTHARVEST PROCESS

Process	WASHED
Fermentation	16 hours in mucilage
Beneficio	Picking fully ripe cherries, like purple grape color. Then, depulping without water and selecting the best beans. Then the coffee is being left in the fermentation tank for 16 hours without water. Coffee is washed twice and it's ready for drying process.
Drying process	Sundried in parabolic beds for 10 days

THE PERFECT COFFEE, A SHORT HISTORY



Don Alcibiades starting growing coffee for himself at the age of 16.

Nowadays, he has a very small farm with only 2000 coffee trees.

He lives on the farm with his parents and his brothers. Together with his brothers, they are responsible for the processes on the farm.

They take care of all processes between them, from picking, the beneficio, drying and selection of the best beans.