



Name of the producer

Group or Association

CRAFT COFFEES MEET YOUR COFFEE PRODUCER

JESÚS GILDARDO FERNÁNDEZ DAGUA

ASPROLE



COFFEE FOR PEACE
IN COLOMBIA

FARM INFORMATION

Name of the farm

LA CAÑADA

Department

CAUCA

Municipality

CALDONO

Area of the farm (hectares)

2,6

Coffee area
(hectares)

1,4

Total annual production
(Bags 70 kg)

22

Average temperature (°C)

18

Pluviosity (mm)

1850

Altitude (m.a.s.l)

1683

Harvest period

MAY-JUL

Variety of the microlot

CASTILLO

Size of the lot
(Bags 35 Kg)

8

Crop

80

20

% 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 left in the fermentation tank for 16 hours without water. Coffee is washed twice and its ready for drying process.

Drying process

Sundried for 10 days

THE PERFECT COFFEE, A SHORT HISTORY



Don Jesús was born in a family of coffee growers. His father was a coffee grower and as a kid he helped him a lot on the farm. At the age of 13, don Jesús was fully responsible for his first coffee lot with 1000 plants. His focus is in specialty coffee, this is why every day he controls all the processes on the farm. He lives on the farm with his wife and his daughter. They help him on the farm, it is a family matter.