



Name of the producer

Group or Association

CRAFT COFFEES MEET YOUR COFFEE PRODUCER



JESUS ALBEIRO PIAMBA ZETTY

ASPROLE

FARM INFORMATION

Name of the farm

JUANTAMA

Department

CAUCA

Municipality

CALDONO

Area of the farm (hectares)

0,73

Coffee area
(hectares)

0,73

Total annual production
(Bags 70 kg)

13

Average temperature (°C)

19

Pluviosity (mm)

1700

Altitude (m.a.s.l)

1520

Harvest period

MAY-JUL

Variety of the microlot

CASTILLO

Size of the lot
(Bags 35 Kg)

11

Crop

40

60

% Sun

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

WASHED

Fermentation

18 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 18 hours without water. Coffee is washed twice and its ready for drying process.

Drying process

Parabolic Sundried for 12 days

THE PERFECT COFFEE, A SHORT HISTORY



Don Jesus Albeiro is related with coffee since he was a child.

When he was young, he helped his father in all
the "beneficio" process.

Right now he lives with Veronica, his wife, and
Luna and Sek his children. All the family work together
producing better coffees day by day.