



CRAFT COFFEES MEET YOUR COFFEE PRODUCER

Name of the producer

Axel Tveten

Group or Association

X

FARM INFORMATION

Name of the farm

Rio Cofre

Department

Cauca

Municipality

Cajibío

Area of the farm (hectares)

15

Coffee area
(hectares)

15

Total annual production (Bags 70 kg)

110

Average temperature (°C)

23

Pluviosity (mm)

2100

Altitude (m.a.s.l.)

1780

Harvest period

Marzo-Julio

Variety of the microlot

Geisha

Size of the lot

(Bags 35 Kg)

5

Crop

30

% Sun

70

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

Honey

Fermentation

18 hours in cherry, anaerobic tanks.

Beneficio

Only riped cherries picked, then another selection done manually.

After the fermentation, the Geisha goes directly to the

dryer without being depulped.

Drying process

Sundried in elevated beds (3 rows). Initially the coffee starts drying at the lower level and then goes up to get more sun, depending on the humidity and the exterior conditions.

THE PERFECT COFFEE, A SHORT HISTORY



The farm was originally bought by my father Olestein Tveten in 1962. He came from Oslo, Norway after the second WW and settled in Cali. In 2012 we decided to change to an organic farm with varieties to target the specialty coffee market. Nowadays, we have lots of Castillo, Tabi, Geisha and Java. The farm is conducted upon the rules of ACEC to meet the standards of BCS -OKO. For us, it is very important the sustainability in all the processes conducted at the farm. After processes at the farm, the coffee is sorted manually by a group of women from the neighborhood to remove defects on parchment. Packed at the optimal humidity in high quality ultra-hermetic bags. Finally the coffee goes to a microlot specialty mill where it is classified and manually selected upon the client's standard request.

Finca Rio cofre is bird friendly.