CRAFT COFFEES
MEET YOUR COFFEE PRODUCER

Name of the producer	GREGORIO PERDOMO
Group or Association	ASOPROVENIR

FARM INFORMATION

Name of the farm	EL PLATANAL				
Department	CAUCA				
Municipality	SANTANDER DE QUILICHAO				
Area of the farm (hectares)	1,46	**Coffee area (hectares)**	1,44	**Total annual production (Bags 70 kg)**	12
Average temperature (°C)	17	**Pluviosity (mm)**	1800	**Altitude (m.a.s.l)**	1922
Harvest period	MAY - JULY				
Variety of the microlot	CASTILLO			**Size of the lot (Bags 35 Kg)**	20
Crop	20 **% Sun**		80 **% Shadow/ Semishadow**		

POSTHARVEST PROCESS

Process	WASHED
Fermentation	24 hours in mucilage
Beneficio	Picking only ripe cherries. Depulping and leaving for coffee fermentation around 24 horus until the mucilage is completely removed. Washing very well and placing in the drying beds
Drying process	Sundried in parabolic beds for 18 days

THE PERFECT COFFEE, A SHORT HISTORY

PHOTO

Gregorio lives in his farm with his wife, Aida Menza, that helps in all the labors in the house and in the beneficio process. They have two children, Yudi and José Anival. Their children are studying.