



## CRAFT COFFEES

### MEET YOUR COFFEE PRODUCER



Name of the producer

FLORESMIRO PIAMBA

Group or Association

ASPROLE

### FARM INFORMATION

Name of the farm

LA ESPERANZA

Department

CAUCA

Municipality

CALDONO

Area of the farm (hectares)

1,88

Coffee area  
(hectares)

1,5

Total annual production  
(Bags 70 kg)

15

Average temperature (°C)

21

Pluviosity (mm)

1800

Altitude (m.a.s.l)

1555

Harvest period

MAY - JULY

Variety of the microlot

CASTILLO

Size of the lot  
(Bags 35 Kg)

6

Crop

45

55

% Sun

% Shadow/ Semishadow

### POSTHARVEST PROCESS

Process

WASHED

Fermentation

16 hours in mucilage

Beneficio

Picking only ripe cherries. The cherries that are picked during the morning, are depulped at mid-day. And the cherries picked during the afternoon are depulped at night. The two batches of coffee are in fermentation process for 15 hours, in independent tanks. After the mucilage is completely decomposed, the coffee is washed three times until is very clean.

Drying process

Sundried in parabolic beds for 12 days

### THE PERFECT COFFEE, A SHORT HISTORY



Floresmiro started his career as a coffee grower since he was a kid.

He planted the first 500 trees when he was 12 years old. Since he started, he was passionate about coffee, and he has been able to produce excellent coffee quality and to plant more trees. Now he has around 4000 coffee trees.

He lives in the farm with his two sons, Jorge and Jesus, that are his main support in most of the labors in the farm.