



Name of the producer

ANA FLORINDA CAMPO GUETIO

Group or Association

ASPROLE

FARM INFORMATION

Name of the farm

ESPERANZA

Department

CAUCA

Municipality

CALDONO

Area of the farm (hectares)

1

Coffee area
(hectares)

0,84

Total annual production
(Bags 70 kg)

15

Average temperature (°C)

24

Pluviosity (mm)

1700

Altitude (m.a.s.l)

1790

Harvest period

MAY-JULY

Variety of the microlot

CASTILLO

Size of the lot
(Bags 35 Kg)

5

Crop

40

60

% Sun

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

WASHED

Fermentation

17 hours in mucilage

Beneficio

Picking only ripe cherries and controlling the ripeness level when the coffee is received in the tanks. At 1 pm, they do the first depulp. The floating beans are taken out. They leave the coffee for 17 hours in fermentation. The coffee is washed four times and then is taken to the drying patios.

Drying process

Parabolic Sundried for 10 days

THE PERFECT COFFEE, A SHORT HISTORY

PHOTO

Ana Florinda lives with his husband José Alberto Piamba. They work together in all the labors in the farm. They also live with their son Eduar, that studies and helps in the farm in his free time.