



CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

RAMÓN MANZANO

Group or Association

X

FARM INFORMATION

Name of the farm

LOTE NÚMERO 8

Department

CAUCA

Municipality

SOTARÁ

Area of the farm (hectares)

20

Coffee area
(hectares)

2

Total annual production
(Bags 70 kg)

20

Average temperature (°C)

18

Pluviosity (mm)

2200

Altitude (m.a.s.l)

1950

Harvest period

MAY-JUL

Variety of the microlot

CASTILLO

Size of the lot
(Bags 35 Kg)

17

Crop

70

30

% Sun

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

WASHED

Fermentation

18 hours in cherry and 22 hours in mucilage

Beneficio

Picking fully ripe cherries, like purple grape color. 18 hours of cherry fermentation. Then, depulping without water and selecting the best beans. Then the coffee is left in the fermentation tank for 22 hours without water. Coffee is washed twice and its ready for drying process.

Drying process

Sundried for 12 days

THE PERFECT COFFEE, A SHORT HISTORY



Don Ramón has been involved in coffee producing his whole life. His parents were coffee growers, and Ramón used to help out as much as he could. 12 years ago, he started to focus on specialty coffee, obtaining the 2nd place in the Cup of Excellence in 2012. That was when he realized that specialty coffee is the path to follow. All the gains from specialty coffee have been invested back into the farm. Don Ramón has been a pioneer in specialty coffee in Sotarà, and he keeps on improving every day!