



CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

DARIO MANZANO

Group or Association

X

FARM INFORMATION

Name of the farm

VILLA SOFFY

Department

CAUCA

Municipality

SOTARÁ

Area of the farm (hectares)

6

Coffee area
(hectares)

5,7

Total annual production
(Bags 70 kg)

70

Average temperature (°C)

18

Pluviosity (mm)

2200

Altitude (m.a.s.l)

1860-2010

Harvest period

MAY-JUL

Variety of the microlot

COLOMBIA-CASTILLO

Size of the lot
(Bags 35 Kg)

6

Crop

70

30

% Sun

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

WASHED

Fermentation

24 hours in cherry and 28 hours in mucilage

Beneficio

Picking fully ripe cherries, like purple grape color. 24 hours of cherry fermentation. Then, depulping without water and selecting the best beans. Then the coffee is left in the fermentation tank for 28 hours without water. Coffee is washed twice and its ready for drying process.

Drying process

Sundried in parabolic beds for 15 days

THE PERFECT COFFEE, A SHORT HISTORY



Don Dario, as son of coffee grower Ramón Manzano, has been involved in coffee growing ever since he was born. As a kid, he always helped out his father, then in 2009 he was able to buy his own farm, together with his wife Marnely. The farm is named after their daughter Sofia. Just as his father, Dario is focused on producing only specialty coffee as this allows him to generate a higher living income. Besides, he feels it is his responsibility to motivate the other coffee growers in the area!