



## CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

ARMANDO HERNÁNDEZ

Group or Association

X

### FARM INFORMATION

Name of the farm

LA ESPERANZA

Department

CAUCA

Municipality

LA VEGA - SAN MIGUEL

Area of the farm (hectares)

2,5

Coffee area  
(hectares)

2,2

Total annual production  
(Bags 70 kg)

20

Average temperature (°C)

20

Pluviosity (mm)

2200

Altitude (m.a.s.l)

1800

Harvest period

MAY-JUL

Variety of the microlot

CASTILLO

Size of the lot  
(Bags 35 Kg)

7

Crop

80

20

% Sun

% Shadow/ Semishadow

### POSTHARVEST PROCESS

Process

WASHED

Fermentation

15 hours in cherry and 24 hours in mucilage

Beneficio

Picking fully ripe cherries, like purple grape color. 15 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 in parabolic beds for 10 days

### THE PERFECT COFFEE, A SHORT HISTORY



Don Armando has been involved in coffee his whole life. As a child, he helped picking at his parents farm. At the age of 15, he was responsible for his first coffee lot and nowadays he owns the farm. He lives with his wife and 10-year old son, his wife is helping him with all processes on the farm. Armando produces coffee for Nespresso and he has always focused on high-quality coffee. Everyday he wakes up to produce an even higher quality coffee than the day before.