



CRAFT COFFEES MEET YOUR COFFEE PRODUCER



Name of the producer

UVARNELIA DELGADO

Group or Association

X

FARM INFORMATION

Name of the farm

LAS PALMAS

Department

CAUCA

Municipality

SOTARÁ

Area of the farm (hectares)

3

Coffee area
(hectares)

2,8

Total annual production
(Bags 70 kg)

30

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)

7

Crop

70

30

% Sun

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

WASHED

Fermentation

12 hours in cherry and 25 hours in mucilage

Beneficio

Picking fully ripe cherries, like purple grape color. 12 hours of cherry fermentation. Then, depulping without water and selecting the best beans. Then the coffee is left in the fermentation tank for 25 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



Doña Uvarnelia comes from a real coffee growing family. Although she got her degree as a nurse, she took over responsibilities at the farm "Las Palmas" when her mother passed away. Together with her father, she is now in charge of all the processes at the farm. Besides herself and her father, her sister is also living on the farm. Doña Uvarnelia hopes to really improve their living conditions through the production of specialty and high-quality coffee!