FABRICA

Colombia • Tolima • Planadas

ABOUT THIS COFFEE

The coffee is produced by indigenous hands, high-altitude, and environmentally friendly. The varieties cultivated are well-suited to the climate and environment, resulting in highly productive and profitable plants. The producers also grow corn, beans, and staple food products intercropped among the coffee plants and in shaded lots. Harvesting depends on soil fertility, flowering, and fruit development. Collection occurs every 20 days, and thanks to the warm climate, there is year-round fruiting, with peak harvest periods in April, May, June, October, and November.

The cherries are carefully harvested, selecting only ripe beans. They are processed and pulped, traditionally fermented, and undergo two washings before being dried to achieve the ideal moisture content of 10.5 to 11.5%. The beans are then manually sorted for defects, packaged, and sent to ASCI'SP in 50-kilogram bags, ready for physical and sensory analysis. The final step is dispatching to the customer.

Species	**Arabica**
Varieties	**Castillo, Colombia, Caturra rouge**
Process	**Washed**
Drying	**Patios**
Altitude	**1700 - 2000**
Harvest	**May - July**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT