



# FABRICA



Colombia • Tolima • Planadas

CASTILLO

COLOMBIA

CATURRA ROUGE

WASHED





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%.



**SCAN THE QR CODE FOR MORE INFO ON BELCO.FR**

|                 |             |
|-----------------|-------------|
| Species         | Arabica     |
| Process         | Washed      |
| Drying          | Patios      |
| Altitude        | 1700 - 2000 |
| Harvest         | May - July  |
| Type of harvest | Manual      |