



ABOUT THIS COFFEE

Certified organic and bird-friendly, Finca La Pradera stands out for its innovative approach to coffee farming.

At the heart of its model is a complex agroforestry system comprising three layers of shade and fifteen different tree species. This structure not only protects the coffee trees from direct sunlight, but also provides a rich habitat for local biodiversity and migratory birds.

The farm uses sustainable farming practices, including terracing to combat erosion and adapt to climate change. Mixed farming, including fruit trees and poultry, diversifies income and food resources. 100% organic compost, produced locally from a mixture of filtered wastewater, chicken manure and plant waste, is used to feed the coffee trees.

The social dimension is a key concern, with facilities for seasonal workers designed to retain essential labour during the harvest period.

This coffee is semi-washed. In this process, the beans are pulped and then the mucilage is eliminated by mechanical friction. The coffee is then dried without being washed in water, hence the name "semi-washed".

Farm	La Pradera
Producer	Oscar Daza
Species	Arabica
Varieties	Blend
Process	Semi-washed
Drying	Mecanical dryer
Altitude	1600
Harvest	October - January
Type of harvest	Manual

