



# FABRICA NATURAL — BY SAIL

 Colombia • Tolima • Planadas

COLOMBIA

PACAMARA

CATURRA

BOURBON

GEISHA

NATURAL ANAEROBIC & LCO



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The coffee is produced by indigenous hands, with high-altitude and environmentally friendly ecological practices. 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 the 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 properly harvested, selecting only ripe beans. They are fermented for 24 hours and then dried. After drying, the beans are packaged and sent to ASCI'SP for analysis, in 50-kilogram bags. The final step is shipping to the customer.

Species	<b>Arabica</b>
Process	<b>Natural Anaerobic</b>
Drying	<b>Mecanical dryer</b>
Altitude	<b>1600 - 2000</b>
Harvest	<b>May - July</b>
Type of harvest	<b>Manual</b>