



ABOUT THIS COFFEE

Together, they manage several plantations and process the coffee in the shared washing station provided by the association. Sustainability, the environment and quality are the watchwords that guide their day-to-day production.

Each family owns between 2 and 4 hectares. These terroirs are protected lands for these native peoples, with over 6,000 trees per hectare.

They are the guardians of one of Colombia's largest nature reserves. This land and their beliefs in caring for Mother Earth make them the best allies for producing one of Colombia's most respectful coffees, using organic farming practices.

Producer	ASOCANAFI
Species	Arabica
Varieties	Castillo, Colombia, Typica, Bourbon
Process	Washed
Drying	Patios
Altitude	1700 - 2000
Harvest	May - July
Type of harvest	Manual

