



FABRICA

 Colombia • Tolima • Planadas

COLOMBIA

CASTILLO

NATURAL





Originating in the Planadas and Gaitania terroirs, in the south of the Tolima region, this coffee is grown in a high-altitude area that is often covered by clouds. It is from this particularity that its name derives, since "Fábrica" comes from "Cloud Factory".

The coffee is produced from old varieties such as bourbon, typica, caturra, castillo and colombia, which are very rare today.

After being picked, sorted by floatation and then by hand, the coffee is fermented (in an anaerobic environment) for 36 hours into cherries. It then dries for 1 to 2 days on raised beds. Finally, it is dried in mechanical dryers for 48 to 72 hours.



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Species	Arabica
Process	Natural
Drying	Mecanical dryer
Altitude	1700 - 2000
Harvest	May - July
Type of harvest	Manual