



ABOUT THIS COFFEE

Nestled in the cloud-covered hills of Planadas, Tolima, La Manoa is more than a coffee farm. It is the embodiment of a family dream built on generations of dedication to coffee. Raised by coffee-growing parents, José Edwin Garzón learned the craft from an early age, absorbing the knowledge, discipline, and passion that define Colombia's coffee culture. When the opportunity arose to acquire La Manoa just a few years ago, what had long been a shared family aspiration finally became reality.

The farm's name reflects its spirit. Inspired by the Latin word manus, symbolizing union and hope, La Manoa stands as a testament to family, perseverance, and the belief that great coffee begins with strong roots. Today, José Edwin, together with his parents, continues to cultivate the land while preserving the traditional practices that have shaped their coffee journey for decades.

Farm	La Manoa
Producer	Jose Edwin Barzon
Species	Arabica
Varieties	Caturra, Typica, Pink bourbon
Process	Washed
Drying	Greenhouses
Altitude	1780-2100
Harvest	May - July
Type of harvest	Manual

