

LA LINDA – WOMEN COFFEE



Colombia • Risaralda • Santuario



ABOUT THIS COFFEE

I believe that every coffee is made unique by its story and origin, as well as by the effort and dedication of each producer. For me, each coffee is special not only because of its diverse cup profiles, but also because of everything that has taken place for it to reach the cup. The oldest variety on our farm is the Variedad Colombia. I remember it was planted by my father, and today it remains one of the most productive lots. Beyond its cup attributes, its cherries ripen to a distinctive yellow color and are known for their good size.

Between harvests, we carry out essential maintenance practices such as plateadas (cleaning the weeds around the coffee trees), desbejudada (removing vines that tangle around the plants), fertilization, pulp collection, lot renewal through replanting or zoqueo, rust and borer control, and the planting and maintenance of plantain as a shade crop.

Farm	La Linda
Producer	Alejandra Ramirez
Species	Arabica
Process	Washed
Drying	Mecanical dryer
Altitude	1400
Harvest	October - December
Type of harvest	Manual

TO CONTINUE READING, VISIT

