



ABOUT THIS COFFEE

Dilia is a celebration of family heritage and the vision that helped shape Café Primitivo. Named after Ana María Donneys' mother, this coffee honors the woman who planted the first Pink Bourbon trees on the Primavera farm, long before this variety was recognized for its exceptional quality. While those first harvests were sold as conventional coffee, she was convinced that the farm's future lay in specialty coffee, sowing the seeds of what would become one of its most distinctive offerings.

Today, Dilia embodies the qualities Ana María remembers most about her mother: sweetness, liveliness, generosity, and character. Cultivated at 1,600 meters above sea level in the mountains of Quindío, the Pink Bourbon variety thrives under cool temperatures, abundant sunshine, and gentle mountain breezes. These conditions allow the cherries to develop exceptional sweetness, regularly exceeding 20° Brix and providing ideal raw material for natural processing.

Farm	La Primavera
Producer	Ana Donneys
Species	Arabica
Varieties	Pink bourbon
Process	Natural
Drying	Greenhouses
Altitude	1550-1700
Harvest	May - July
Type of harvest	Manual

