



ASOJARDIN - ASSOCIATION OF HIGH QUALITY COFFEE PRODUCERS

Country

Colombia

Department

Risaralda

Municipality

Mistrato

Total Crop Area

390 ha.

Altitude

1.650 masl. (Average)

Process

Fully washed

Varietals

Caturra (57%)

Colombia (38%)

Castillo (38%)

Tipica (5%)

Families associated

86

Crop distribution

First semester (35%)

Second semester
(65%)

Cup Profile

This coffee expresses notes of vanilla, white chocolate and red fruits. Its acidity is medium, dense body and good sweetness.

Fermentation

Natural fermentation. The fermentation is done without water to reduce the negative impact to the environment, and the time for this coffee ranges between 16 and 18 hours. After fermentation time, coffee is fully washed in order to remove the mucilage.

Drying

Once coffee has been washed, is dried using a mix of sunlight and silo, and during the day is stirred several times for uniform drying, so the integrity of the embryo is preserved. Most producers prefer sun - dried coffee, in patios, african beds and marquee; a small percentage prefer drying in silos.