



ASOPEP – ASSOCIATION OF ORGANIC PRODUCERS OF PLANADAS

Country

Colombia

Department

Tolima

Municipality

Planadas & Ataco

Total Crop Area

400 ha.

Altitude

1.600 – 2.100 masl.

Number of trees

2'000.000 (Aprox.)

Process

Fully washed

Varietals

Castillo (20%) Caturra (50%) Colombia (25%) Typica (5%)

Families associated

162

Organic certification

U.S.A. (NOP)
European Union (EC)
Japan (JAS)

Cup Profile

Pronounced citrus and floral notes, flavored with orange and lemon peel, with a long and elegant aftertaste. It has medium- high acidity, creamy body, good sweetness and is very balanced and uniform.

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.