



MEET YOUR COFFEE PRODUCER



CRAFT COFFEES

Name of the producer

Dairo Heliberto González Jaramillo

Group or Association

Cooperativa de Caficultores de Antioquia

FARM INFORMATION

Name of the farm

Laureles

Department

Antioquia

Municipality

Amalfi

Area of the farm (hectares)

4

Coffee area (hectares)

4

Total annual production (Bags 70 kg)

33

Average temperature (°C)

19

Pluviosity (mm)

1830

Altitude (m.a.s.l.)

1800

Harvest period

October - January.

Variety of the microlot

Castillo

Size of the lot (Bags 35 kg)

18

Crop

100

0

% Sun

% Shadow/ Semishadow

POSTHARVEST PROCESS

Process

Washed.

Fermentation

Fermentation for 12 hours in mucilage, during the night.

Beneficio

Depulping every day at the end of the day, fermenting and washing the next day

in clean water. Drying and stabilizing the coffee for max. 10 days.

Drying process

Two different drying facilities: sundried or by a drying machine.

THE PERFECT COFFEE, A SHORT HISTORY



We have been coffee growers for 40 years now, in this same farm. Our children

have been involved in the farm for the past 10 years. We are aware that the

average age of coffee growers is becoming higher each day, so we really try to

involve our children. We have to think about the next generation coffee growers

and make this a profitable job opportunity. Coffee has brought security to my life.

My goal is to improve all farm facilities and to keep improving as a coffee grower.