

Estate Coffee - Single Farm



In this Finca (=coffee farm) a premium coffee is produced in a very traditional way. With its taste and body this coffee reflects the unique sensation of Colombia. Every single bean from one and the same farm; a coffee lover's dream!



Estate Coffee Single Farm

Colombian Highland Arabica

Place of cultivation:	Risaralda, Colombia
Altitude of cultivation:	1500- 2000 m
Topography:	Andes, Highland
Sunshine intensity:	1300 J/m ²
Average temperature:	21 C°
Average precipitation:	2100mm
Cultivated area:	110 Hectare
Pulp-procedure:	Wet-Process
Processing:	Fermentation

Growth cycles:	January-June	40%
	July-December	60%

Varieties:	Caturra	54%
	Variedad Co.	36%
	Castillo Naranja	10%

Certificates: UTZ, BASC, Calidad de Café



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A typical Colombian coffee farm

In Colombia, the typical coffee farm is located in the zona cafetera (coffee zone), in the Cordillera Central (central mountain range) in the southwest of the country and is managed by a family. The treatment and the harvest are done by hand, in accordance with strict biological regulations about animal and plant preservation.



Selection procedure

A special selection procedure enables the patrona (female farm manager) to distinguish the coffee cherries of different shell hardness by their colour and size. As such they can be separated by quality and maturity.

Sustainability in the process

In this specific finca, the shells of the coffee cherries get used as a biological fertilizer or as an alternative source of energy to run the machines. As well as the storage and fermentation processes take advantage of this energy source.

Limited availability

Operating along these sustainable and fair trade principles does imply a limited production output. Despite strong demand the finca can export no more than six twenty-foot containers per year.

Reservations: individually and mandatory



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Physical Analysis

Table 1		Table 2	
Screening size	%	Type of damage	Physical defect analysis in %
18	33.73	Black / vinegar beans	0.4
17	28.88	Curved beans	0.7
16	19.63	Pointed beans	-
15	11.57	Fibres	-
14	4.35	Defects from bites	0.1
13	1.38	Unripe	0.6
12	2.5	Rotten	-
< 12	0.2	Dried-out	-
		Wrinkled	-
		Squeezed	-
		Crystallized	-
		Fracture	0.3
		Deposit	-
		Hail damage	-
		Shell	-
		Total defects	2.1

Table 3	
Factors	Physical characteristic
Cuticle	constant
Core	constant
Scent	constant
Humidity	11%
Impairment	11.12
Earning Potential	88.88

Organoleptic test

Table 4		Table 5	
Characteristic	Value	Cups	Characteristic
Scent	7.5	1	Pure
Acidity	6.5	2	Pure
Body	6.75	3	Pure
Taste	6.75	4	Pure
Aftertaste	6.25	5	Pure
Softness	10		
Unity	10		
Balance	6.5		
Purity	10		
Points given by Taster	6.5		
Total points	76.75		

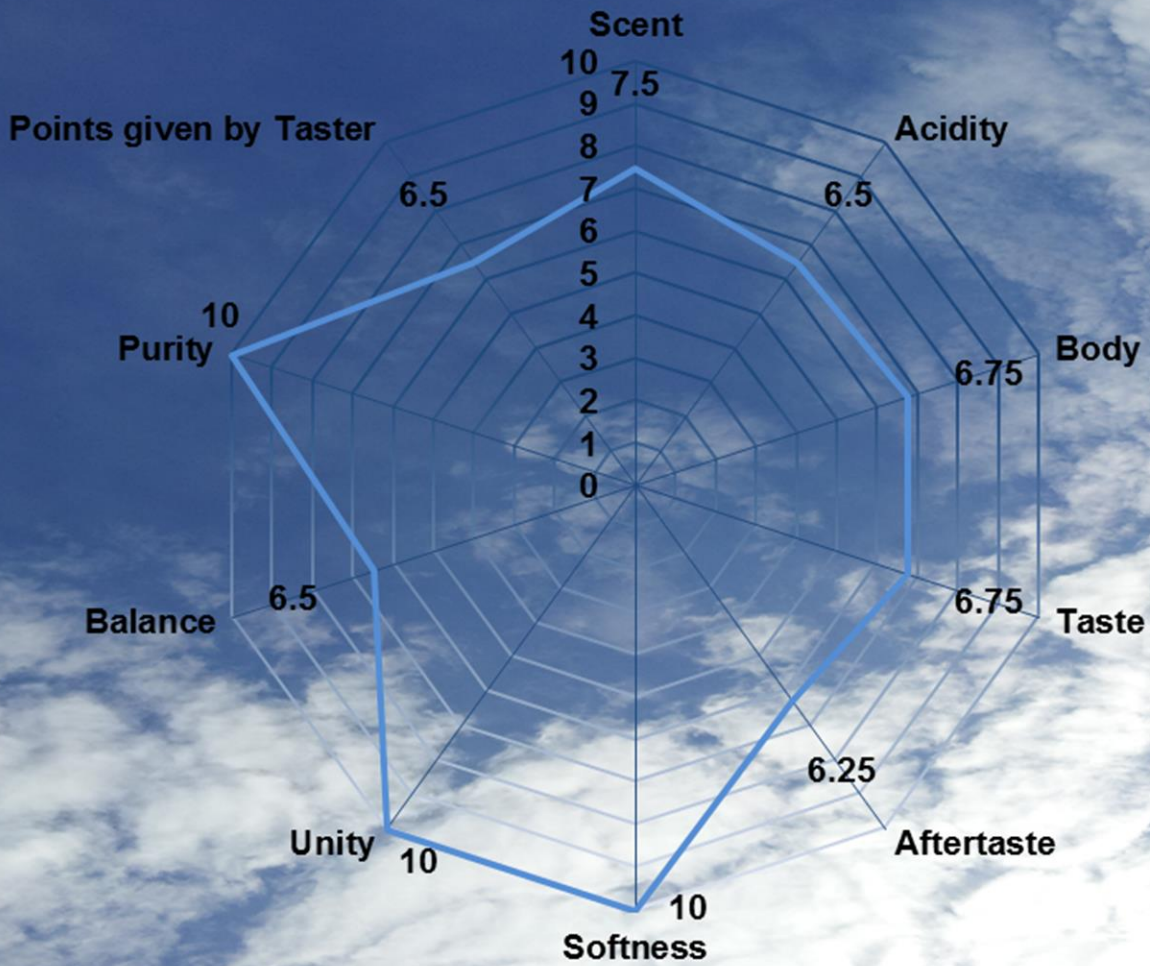
Table 6	
Factors	Attributes
Scent	Vanilla, chocolate
Taste	Chocolate, red wine



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Organoleptic analysis



Departement of Caldas



Supremo 18

Arabica:	Colombian variety
Screening:	18
Tolerance:	10 %
Basis:	17
Processing:	Fermentation
Degree of humidity:	12-12.5 %
Place of cultivation:	Caldas, Colombia
Altitude of cultivation:	1600 m



Supremo 17/18

Arabica:	Colombian variety
Screening:	17/18
Tolerance:	5 %
Basis:	14
Processing:	Fermentation
Degree of humidity:	12-12.5 %
Place of cultivation:	Caldas, Colombia
Altitude of cultivation:	1600 m



Excelso Premium 15 EP

Arabica:	Colombian variety
Screening:	15
Tolerance:	5 %
Basis:	14/12
Processing:	Fermentation
Degree of humidity:	12-12.5 %
Place of cultivation:	Caldas, Colombia
Altitude of cultivation:	1600 m





Máscaro: Supremo 18

Traditional Colombian Cross-Breed

Arabica Cross-Breed:	Colombian variety
Screening:	18
Tolerance:	5 %
Basis:	14
Processing:	Fermentation
Degree of humidity:	11-11.5 %
Place of cultivation:	Armenia, Quindío, Colombia
Altitude of cultivation:	1600 m



Máscaro: Excelso 17

Traditional Colombian Cross-Breed

Arabica Cross-Breed:	Colombian variety
Screening:	17
Tolerance:	5 %
Basis:	14
Processing:	Fermentation
Degree of humidity:	11-11.5 %
Place of cultivation:	Armenia, Quindío, Colombia
Altitude of cultivation:	1600 m

