



COLOMBIA



Inmaculada Coffee Farms - Colombia

Inmaculada

Producer	The Holguin family
Farm	Inmaculada
Altitude	1700 - 2000 m
Region	Pichindé, Valle de Cauca
Harvest	April - June & September - November

About Inmaculada

The Inmaculada coffee farm, managed by the Holguin family, resides and flourishes within the Farallones National Park, in the Andes mountain range. It sits at a high elevation and from starting out with only 5 hectares of land, the family now owns and manages over 50 hectares, but retained over 10 of those to the natural forest. The Holguin family decided in 2010 to create "Inmaculada Coffee Farms" as a means to give back the love and happiness received from the community of Pichindé in a sustainable way. The land was purely brush and undergrowth, but as it so happens, this land would become the perfect canvas to explore exotic and complex coffee varieties. By importing varieties of bourbon, gesha and sudan rume, cultivating other species of eugenoides and arabica, and using shade covering trees of guamo, acacias, lemon and citronella, the team at Inmaculada can create a complexity in flavour profiles that is intense, unique and of course delicious.

The Holguin team put a lot of focus and energy towards their agroforestry methodologies. When shrubs and trees are grown in association and in balance with agricultural crops, including coffee, the crops can grow healthier, with a greater supply of nutrients, and the results lead to the complexity and high quality cup structures that we commonly see from Inmaculada Coffee Farms. We are drawn to their dedication for quality products over quantity, and their respect of the environment and diverse ecosystems. But Project Origin are also drawn to the teams' focus on their community, and with their initial concept for the farms being to return love and happiness to the community. In this spirit of specialty coffee production, we are excited to offer these beans as a representation of the work of Inmaculada.

Inmaculada

Varietal: Geisha

Process: Natural



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are hand sorted to remove under- and over-ripe cherries
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 24 days
- o Moisture content is reduced to 10.40%
- o Beans are stored in dried cherry pods until miling for export

Inmaculada

Varietal: Sudan Rume

Process: Natural



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are hand sorted to remove under- and over-ripe cherries
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 26 days
- o Moisture content is reduced to 10.60%
- o Beans are stored in dried cherry pods until miling for export

Inmaculada

Varietal: Laurina

Process: Natural



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are hand sorted to remove under- and over-ripe cherries
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 30 days
- o Moisture content is reduced to 10.40%
- o Beans are stored in dried cherry pods until milling for export