



Rodrigo Sanchez – Producer - Colombia



Rodrigo Sanchez

Producer	Rodrigo Sanchez Valencia
Country	Colombia
Region	Huila
Farms	Monetblanco, La Loma

About Rodrigo

Producer Rodrigo Sanchez Valencia is the owner and manager of both Monteblanco and Finca La Loma in the Huila region of Colombia. His knowledge and expertise on coffee production is both extensive and creative, and Project Origin are excited to see what his productions have to offer. Throughout his processing, Rodrigo uses both traditional methods and experimental methods that introduce a great variety of flavours and cup profiles.

As well as being a producer of these two farms, Rodrigo is one of the key figures at the El Puente project. Organised by our exporting partners Clearpath Coffee, El Puente works to provide much needed services to local coffee farmers and producers. Rodrigo's role is to work with fellow coffee producer Claudia Samboni to provide knowledge for the processing team as well as training and advice on best farming practices for the allied producers. Rodrigo, along with Claudia, are recognised as a key part of the coffee profiling and quality control aspects of the El Puente project.



Monteblanco - Colombia

Monteblanco

Producer	Rodrigo Sanchez Valencia
Farm	Monteblanco
Altitude	1730 m
Region	Huila
Harvest	September - December & April - July

About Monteblanco

Monteblanco sits surrounded by the Cueva de los Guacharos National Natural Park, and rests right by the Suaza River Valley. The natural landscape that sprawls in each direction provides the farm with a direct connection to nature and the wonderful flora and fauna that exists within it. The weather ebbs between 16 - 22° Celsius and sees a healthy 1700 hours of sunlight across the year, meaning the growing conditions for coffee is exactly what they need.

The fourteen hectares of Monteblanco is a family farm managed by Rodrigo Sanchez Valencia, who began his coffee cultivation experience with his grandfather. It grows a range of varieties that each produce unique profiles and they have been internationally recognised for their sensory expressions. Rodrigo and the team at Monteblanco have worked collectively with our exporting partners, Aromas del Sur, on the germination and production of these many coffee varieties, and Project Origin are excited to watch the progression of these esteemed profiles.

The team use the infrastructure available on their property to explore unique processing techniques in a way to explore even more from the quality cherries they produce. They keep their standards high, they say they are “always looking for our profiles to be solid and consistent to captivate palates and the hearts of the people that have come to know... this beautiful tree.”

Monteblanco

Varietal: Geisha

Process: Cold washed



Processing Details

- o Cherries are harvested when ripe
- o Cherries are floated to remove impurities and over- or under-ripe cherries
- o Cherries are quickly pulped and packed in Grain Pro bags where they are left in the cellar to ferment for 76 hours at cool temperatures of 10 - 14° Celsius
- o Coffee is removed from the bags after fermentation time is complete and washed to remove all mucilage
- o Coffee is laid out to dry until moisture content is reduced to 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until ready for export

Monteblanco

Varietal: Geisha / Pink Bourbon

Process: Washed Gold Blend



Processing Details

- o Cherries are harvested at 25 - 27 Brix and with a pH between 5.6 - 5.9
- o Cherries are floated to remove impurities and over- or under-ripe cherries
- o Cherries are placed in tanks to ferment for 24 hours before being pulped
- o Coffee then goes a further 36 hours of fermentation before being washed
- o Coffee is laid out to dry in direct sunlight for 5-6 days and then it is moved to dry under canopies for a further 20 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

Monteblanco

Varietal: Purple Caturra

Process: Natural



Processing Details

- o Cherries are harvested at 24 - 28 Brix and with a pH between 5.6 - 5.9
- o Cherries are left in the harvesting bags to ferment for the following 36 hours
- o Cherries are then floated to remove impurities and over- or under-ripe cherries and to level its temperature
- o Coffee is laid out to dry under direct sunlight for the first 6 days then moved under canopies under shade for a further 24 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pods until ready for export



Picker with coffee trees at La Loma – Colombia



La Loma

Producer	Rodrigo Sanchez
Farm	La Loma
Altitude	1650 m
Region	Huila
Harvest	May - June

About La Loma

The La Loma farm is another block of land that is managed by Rodrigo Sanchez, a well respected coffee producer with many years of experience in the field. It sits near the village of Agua Negra in the municipality of Pitalito but arguably boasts the best location across the town to watch the sun set over the mountain tops. Its excellent location, captivating aromas and spectacular panoramic views certainly make this a farm worth beholding.

La Loma has been used by Rodrigo and our exporting partners Aromas del Sur to create experimental programs and coffees that can be used by other farms in the local area. They acquired interesting coffee varieties and began processing cherries in new and interesting ways to discover more about what is possible. Rodrigo is also a figure in the El Puente Community Project organised by our Project Origin partners Clearpath Coffee, helping guide processing stages and offering consultancy to other local farmers and producers.

La Loma

Varietal: Caturra

Process: Washed



Processing Details

- o Cherries are harvested only when ripe
- o Cherries are pulped and mucilage remains in tact
- o Cherries are fermented for 12-16 hours
- o Coffee is washed to remove all remaining mucilage
- o Coffee is laid out to dry for 12-16 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

La Loma

Varietal: Colombia

Process: Double Washed



Processing Details

- o Cherries are harvested at 22 - 25 Brix
- o Cherries are floated to remove impurities and over- or under-ripe cherries
- o Cherries are placed in tanks to ferment for 24-40 hours before being pulped
- o Coffee then goes a further 60-65 hours of fermentation before being washed
- o Coffee is laid out to dry in direct sunlight for 15-18 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

La Loma

Varietal: Caturra

Process: Natural Stout



Processing Details

- o Cherries are harvested when ripe
- o Cherries are floated to remove impurities and over- or under-ripe cherries
- o Cherries are placed in tanks to ferment at hot temperatures for 200 hours to take the cherry to maximum productivity
- o During the 200 hour fermentation period the cherries are sprinkled with water every 1-2 days to reduce the temperature and restart the fermentation stage naturally bringing the temperature up to hot again. Temperature fluctuations results in dense body and strong dark flavours that have a similar characteristic to stout beer
- o Cherries are removed from the tanks and laid out to dry until moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pod until ready for export