



COLOMBIA



Rodrigo Sanchez

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

Rodrigo Sanchez – Producer - Colombia

About Rodrigo

Producer Rodrigo Sanchez Valencia is the owner and manager of Monteblanco, El Progreso, 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.



COLOMBIA



Monteblanco - Colombia

Monteblanco

Producer Rodrigo Sanchez Valencia

Farm Monteblanco

Altitude 1730 m

Region Huila

Harvest September - December & April - July

About Monteblanco

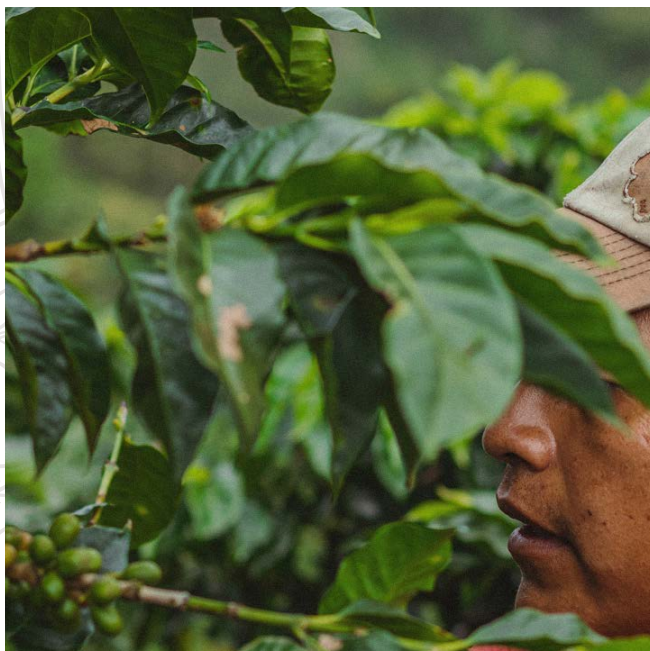
Monteblanco sits surrounded by the Cueva de los Guacharos National Natural Park, and rests right by the Suaza River Valley. The natural landscape that sprawls in each direction provides the farm with a direct connection to nature and the wonderful flora and fauna that exists within it. The weather ebbs 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.”



COLOMBIA



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 Bourbon

Process: CM Washed

Tasting notes: pineapple, vanilla, lychee, lime, red apple, raisin



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 stainless steel barrels to ferment in a carbon dioxide rich environment
- o Cherries are removed from barrels, pulped and washed to remove 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



COLOMBIA



Growing coffee trees at El Progreso - Colombia

El Progreso

Producer Rodrigo Sanchez Valencia

Farm	El Progreso
Altitude	1730 m
Region	Huila
Harvest	September - December & April - July

About El Progreso

The farm El Progreso, much like Monteblanco, also sits surrounded by the Cueva de los Guacharos National Natural Park, and rests right by the Suaza River Valley. The fresh water that streams down the river vitalises the land around it, and this of course makes for very healthy and fruitful trees. The biodiversity that comes with being surrounded by a protected national park with a healthy water source results in an ecological wonderland.

Producer Rodrigo Sanchez has mentioned that the innate connection with nature is a unique and beautiful feature of his farms. El Progreso, meaning progress, looks to further the quality of coffee cherries and landscape, and mirror the work of Rodrigo's other farms, overall contributing to a wonderful world of unique and beautiful flavours. El Progreso is located in the Municipality of Acevedo, San Adolfo, in the village of La Tocora.

El Progreso

Varietal: Caturra Bourbon

Process: CM Washed

Tasting notes: peach, apricot, mango, pineapple, white chocolate, toffee, caramel



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 stainless steel barrels to ferment in a carbon dioxide rich environment
- o Cherries are removed from barrels, pulped and washed to remove mucilage
- o Coffee is laid out to dry for 12-16 days
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