



COLOMBIA



Cherries ripening - Colombia

La Ilusion

Producer	Ayda Samboni
Farm	La Ilusion
Altitude	1500 -1650 m
Region	Huila
Harvest	April - July & September - December

About La Ilusion

Finca La Ilusion is owned and managed by coffee producer Ayda Samboni and her husband Yarley Claderon. Together, they work to manage the daily operations of caring for the coffee trees but also for the gardens that surround them. La Ilusion has been in this family for twelve years and house Ayda, Yarley and their three children all on the land.

Ayda is a third generation coffee farmer and loves the plants and flowers that she both works with and sees. Her house is always covered with orchids and other local flowers and plants that bring life, joy and colour to their home. She is very detail oriented and this attribute transfers across to how she manages the farm and processes coffee. The farm features the caturra and colombia varietals and Ayda's preference is to process them using the traditional washed and natural methods.

Ayda and Yarley not only care for their own farm and coffee production, but they also oversee the processing and the daily operations at the El Puente project with Clearpath Coffee. This is a crucial step towards ensuring the project is successful and the role is well managed by what is a talented coffee producing family. Also assisting the El Puente project is Claudia Samboni, Ayda's sister, and their father Felix. With so much knowledge and expertise in the area of coffee growing and production, it is no wonder that the resulting cup profiles from both El Puente and La Ilusion are outstanding, and worthy of praise. We are excited to see where Ayda and Yarley can show their influence, and we want to share these results with the world.

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Varietal: Caturra / Colombia

Process: Natural



Processing Details

- o Cherries are harvested when ripe based on Brix measurements
- o Cherries are floated to remove impurities and over- or under-ripe cherries
- o Cherries are fermented for 36-72 hours
- o Cherries are laid out to dry on raised beds under full sun with controlled temperatures until moisture content is reduced to 10-12%
- o Ambient drying temperatures range from 18°Celsius during the day to 12-15°Celsius at night
- o Beans are stored in dried cherry pods until ready for export