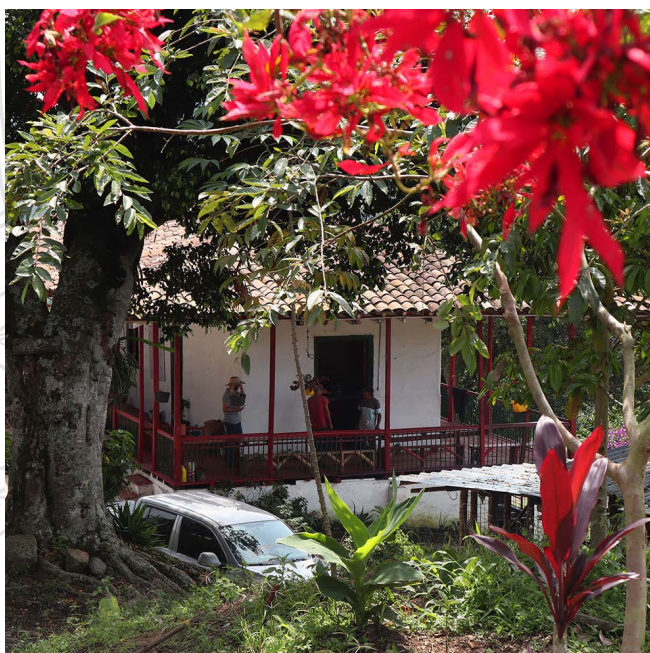




COLOMBIA



La Riviera - Colombia

La Riviera

| | |
|----------|-------------------------------------|
| Producer | Julio Cesar Madrid |
| Farm | La Riviera |
| Altitude | 1750 m |
| Region | Risalda |
| Harvest | April - June & September - November |

About La Riviera

The coffee farm La Riviera is near the The Star village within the Santa Rosa de Cabal municipality. The location is perfect for coffee growing. The temperature moves between 18 and 28o Celsius, the annual rainfall is healthy at 2200mm of rain sprinkling throughout the year and the avergae humidity level is 74%. When you combine these weather patterns with the loamy-clay soils and the care of talented producers, the results speak for themselves.

La Riviera is owned and managed by producer Julio Cesar Madrid, and he certainly has a lot to care for at the farm. The land is 40 hectares in size and features thirteen different varieties of coffee plants, most of which were planted in 2013 and are still thriving today. He grows caturra, catiope, gesha, red bourbon, yellow bourbon, bourbon tekisic, yirgacheffe, moka, laurina, sudan rume and maragogype. Pink bourbon was added to the collection in 2018 and java joined the club in 2019. We think you have to be pretty talented at logistics and organisation to manage this many varieties on one farm.

La Riviera

Varietal: Pink Bourbon

Process: Washed



Processing Details

- o Cherries are harvested only when ripe
- o Cherries are pulped and mucilage remains in tact
- o Coffee is 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