



Elsa and Guillermo – Colombia



La Fantasia

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| Producer | Guillermo Hernan Hormanza Rey |
| Farm | La Fantasia |
| Altitude | 1800 m |
| Region | La Honda, Cauca |
| Harvest | April - June & October - December |

About La Fantasia

Producer Guillermo Hormanza and his wife Elsa inherited the family farm La Fantasia from Elsa's parents, and they bought the remaining rights from her siblings to have sole ownership. For over 15 years, Guillermo and Elsa have cultivated coffee, but it has only been in the last few years that they have worked to produce specialty grade coffee. After noticing the price differences compared to the expenses involved in producing coffee, Guillermo found that La Fantasia's harvests were unprofitable in the commodity market, and this sparked the need for change.

Since 2019, Guillermo and Elsa have worked exclusively with Project Origin. They have worked smart and hard to adjust their processing and harvesting techniques, such as only picking cherries when ripe, adjusting the soil fertilisation, and pulping on the same day as picking. These small differences have made big changes to their quality.

Project Origin's aim is to work with La Fantasia to build together a sustainable model farm, that could in the future be replicated to other farms throughout the region. This work involves us buying 100% of the coffee La Fantasia produces. We work with 60% of their total production as our Regional La Fantasia lot and use the remaining harvest towards creating controlled fermentation coffees. We are proud to present these fermentation coffees in conjunction with the trusted Regional offering, and we believe this approach could help us build an economically sustainable future for Guillermo, Elsa and La Fantasia.

Regional La Fantasia

Varietal: Castillo

Process: Washed



Processing Details

- o Coffee is picked when cherries are purple
- o Cherries are pulped same day as picking
- o Traditional pulper with 5 outlets plus Zaranda - a mesh that removes low quality beans - are used to pulp and sort the coffee
- o Cherries are left in stainless steel hoppers with an added fermentation micro-organism for dry fermentation stage for 24 hours
- o Cherries are removed from hoppers and washed twice to remove remaining mucilage
- o Coffee is dried slowly over 7 days in a mechanical dryer until moisture content reaches 10-12%
- o Coffee is stored in parchment until ready for export



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La Fantasia CM N Amber

Varietal: Castillo

Process: Natural

Lot: Mavi



Processing Details

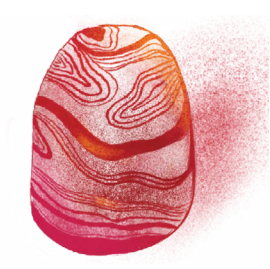
- o Cherries picked when ripe and purple
- o Cherries are floated to separate low density cherries
- o Whole cherries undergo a short fermentation to develop tropical and citric fruit flavours at cool, controlled temperatures
- o Drying on raised beds for 15-20 days
- o Cherries finish drying process in Silo, a mechanical dryer, for 3-4 days until moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

La Fantasia CM N Jasper

Varietal: Castillo

Process: Natural

Lot: Elsa



Processing Details

- o Cherries picked when ripe and purple
- o Cherries are floated to separate low density cherries
- o Whole cherries undergo an extended fermentation to boost fruit flavours and enhance body at cool, controlled temperatures
- o Drying on raised beds for 15-20 days to preserve intense fruit flavours and robust mouthfeel
- o Cherries finish drying process in Silo, a mechanical dryer, for 3-4 days until moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

La Fantasia CM N Jasper

Varietal: Castillo

Process: Natural

Lot: Vira



Processing Details

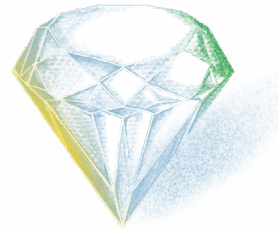
- o Cherries picked when ripe and purple
- o Cherries are floated to separate low density cherries
- o Whole cherries undergo a short fermentation to enhance tropical and berry fruit notes at cool, controlled temperatures
- o Drying on raised beds for 15-20 days in thin layers to enhance clarity and maintain vibrant acidity
- o Cherries finish drying process in Silo, a mechanical dryer, for 3-4 days until moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

La Fantasia CM W Diamond

Varietal: Castillo

Process: Washed

Lot: Astrid



Processing Details

- o Cherries picked when ripe and purple
- o Cherries are floated to separate low density cherries
- o Whole cherries undergo an extended fermentation at cool, controlled temperatures
- o Coffee is de-pulped immediately after fermentation is complete and washed to add extra clarity to this lot and help enhance the floral and sparkly citric notes
- o Drying on raised beds for 5-10 days
- o Cherries finish drying process in Silo, a mechanical dryer, for 3-4 days until moisture content is reduced to 10-12%
- o Beans are stored in parchment until milling for export