



Samuel and Paula – Producers - Colombia

Santa Elena

Producer	Samuel Roldan Restrepo and Paula Concha
Farm	Santa Elena
Altitude	1700 m
Region	Bolivar, Antioquia
Harvest	April - July & October - December

About Santa Elena

Producer Samuel Roldan Restrepo began his coffee growing career in 2000, and began beautiful Santa Elena in 2006 with sustainability and preservation in mind. The projects undertaken at the farm with the help of his wife, Paula Concha, have managed to impact the local area with their innovative processing techniques and by collaborating with the local University on research projects.

The land has been tilled with coffee tree growth in mind, and the traditional varieties of caturra, typica and bourbon that originally grew through Colombia are the preferred varieties for Samuel and his family. They believe working with these older varieties is their way to recover the prestige of Colombian coffee, and this is also what inspired the name, Santa Elena, which refers to the saint who recovered the nails from Jesus Christ and strengthened Christianity.

The family takes sustainability seriously. They use solar power and convert energy from biomas produced by the plants throughout the farm. They measure the flower yields and monitor the plants closely for disease, and only use the chemicals necessary to promote healthy plant growth. The farm sits right near the biological corridor of Citara, and so benefits from the biodiversity that surrounds them. Overall, Santa Elena is a beautiful farm that Project Origin are excited to spend some time with, and their work and dedication to their land and community is certainly something we can rally behind.

Santa Elena

Varietal: Caturra

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