



COLOMBIA



Drying beds - La Cabana - Colombia

La Cabana

Producer	Danilo Perez
Farm	La Cabana
Altitude	1850 m
Region	Huila, El Agrado
Harvest	May - July & September - December

About La Cabana

Finca La Cabana is a single estate farm that is part of the Perez family business, Alma del Huila. The area of land cared for by this family business is 20 hectares in size, with 14 of those hectares dedicated to cultivating coffee trees, and the remaining 6 hectares left as part of the forest, where water sources thrive to provide water for the people of the local area in El Agrado. Spanning the 14 hectares of planted trees, La Cabana has around 100,000 coffee trees, all of which are cultivated and harvested by hand before being transported to a local processing centre in Garzon - about half an hour away from the farm.

The family business is run by Mr Gilberto Perez, but it is his son, Danilo Perez, who is the young coffee producer responsible for this lot. His role here is to work closely with the on-the-ground team to ensure proper harvest of cherries and farm management practices are adhered to, all in an effort to maintain the Alma del Huila business. The trees are grown on volcanic ashes in the soils, resulting in vibrant and healthy trees, with an average temperature of 22°C and average rainfall of 1200mm at 1850 masl - this land has everything it needs to produce amazing lots, including this one.

Alma del Huila

Varietal: Caturra

Process: Natural

Tasting notes: berries, red apple, strawberry, raspberry, red wine, brandy, dark chocolate



Processing Details

- o Cherries are harvested when ripe based on colour
- o Cherries are floated and hand sorted to remove impurities and less dense cherries
- o Cherries are placed in airtight plastic containers to ferment for 24-36 hours
- o Cherries are moved under sun for drying on parabolic beds or patios
- o Drying takes approximately 21 days
- o Moisture content is reduced to 10-11%
- o Beans are stored in dried cherry pods until ready for export