



COLOMBIA



Finca Villa Diana

Producer	Didier Fierro
Farm	Finca Villa Diana
Altitude	1850 - 2000 m
Region	San Pedro Alto, Palermo, Huila
Harvest	April - July & September - December

Drying washed coffee at Finca Villa Diana - Colombia

About Finca Villa Diana

Specialty coffee producer Didier Fierro is a native Huilense coffee grower, having grown up in this northern part of the Huila department his whole life. His coffee farm, Finca Villadiana sits in the township, or vereda, of San Pedro Alto, within the Palermo municipality. This municipality is rich in agricultural production with a heavy focus on two cash crops: coffee and rice. The local coffee growers around Didier, including himself, have learned what they know about coffee agriculture through oral traditions, sharing the knowledge down through generations and across the streets on how to care for the crop and produce the best they can, resulting in this lot being just one example of this areas' coffee growing capabilities.

Finca Villa Diana

Varietal: Castillo, caturra & colombia

Process: Washed



Processing Details

- o Cherries are harvested when ripe
- o Cherries are weighed and left whole for 12 hours
- o Coffee is pulped the next day and left to ferment for 12 hours
- o Coffee is washed and laid on a marquesina - a drying system of a parabolic greenhouse-like structure with raised beds
- o Coffee is dried for 20 days
- o Moisture content is reduced to 10-12% monitored closely using a humidity detector
- o Beans are stored in parchment until ready for export