



Farm view across La Granada - Colombia

La Granada

Producer	Gabriel Castaño Buendía
Farm	La Granada
Altitude	1850 m
Region	Acevedo, Huila
Harvest	April - July & September - December

About La Granada

The land of Finca La Granada is a family farm that is two hectares in size in the southern municipality of Acevedo. This is where Gabriel Sr started it all. Don Gabriel Castaño Buendía - a short, quiet man with a full, jet-black moustache and kind eyes - lived through the economic and exporting turmoil of Colombian coffee through the 1990's, but to this day continues to produce coffee as his preferred crop. Through the 90's, Colombia saw a great influx of coffee producers saturating the market and begin selling to a global audience, and certain laws saw many producers walk a fine line between stability and bankruptcy. This led to many producers turning to cocoa production, which promised high reward at the time, but also high in risk. Producer Don Gabriel left his cocoa fields as soon as he could in order to devote himself entirely to coffee, after having lived and worked through this financial turmoil of Colombian coffee production all those decades ago. Today, he proudly produces coffees of the pink bourbon variety.

Despite no longer being able to drink coffee due to his health, he claims that he would not trade lives with anyone. Across these two hectares, 8,000 trees have been sown into the fertile soils, and through his dedication and knowledge, he is considered known for introducing the pink bourbon variety to fellow producers in this municipality. He and his wife, Carmen, with their six children are all in the business of coffee production, and we are grateful to be able to share this lot from such a wonderful, community man.

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Varietal: Pink Bourbon

Process: Washed

Tasting notes: juniper berry, lemongrass, botanicals, orange, floral, milk chocolate



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 Coffee is de-pulped and fermented in bags for 100 hours
- o Coffee is mechanically dried for 60 hours
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export