



*Producer Roberto Giraldo López at La Merced*

## Finca La Merced

Producer	Roberto Giraldo López
Farm	Finca La Merced
Altitude	2000 m
Region	Tasnaque, Yacuanquer, Nariño
Harvest	April - July & September - December

## About Finca La Merced

The small plot of land of Finca La Merced is one hectare in size, but it is one hectare packed with tenderly cared for crops. Don Roberto Giraldo López is known simply as Giraldo by his friends and loved ones, and at the well experienced age of 71, he is showing no signs of slowing down. Along with his wife, Maria Eugenia Villots - known affectionately as Maruja - Don Giraldo switched his crops from common frijoles (beans) to coffee 12 years ago when he discovered coffee can yield two harvests annually compared to the frijoles' one. Since switching crops, he has never looked back.

Don Giraldo is teaching his oldest son to follow in his footsteps to continue growing coffee, whilst his other son and two daughters continue their own careers and studies at university. Don Giraldo grows plátano guineo - or guinea plantain - which is grown mostly to feed the family on the estate, and corn alongside the colombia varietal coffee trees, which helps keep the pests at bay. This combination of crops also keep the feisty green parrots who terrorise his veranda with loud squawking and insatiable hunger returning, although he says it's lucky they are yet to develop a palate for coffee cherry and caffeine hits

# Finca La Merced

Varietal: Colombia

Process: Washed

Tasting notes: red apple, plum, red cherry, chocolate, caramel, creamy, juicy



## Processing Details

- o Cherries are harvested when ripe
- o Cherries are floated to remove impurities and over- or under-ripe cherries
- o Cherries are left whole for 24 hours to ferment
- o Coffee is pulped and washed
- o Coffee is dried for 20 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export