



CATALOG OF SPECIALTY COFFEE



GOBERNACIÓN
DEL TOLIMA



PRIMERO
LA GENTE

COLOMBIA'S COFFEE REGION OR EJE CAFETERO, PRODUCES SPECIALTY COFFEE FOR THE WORLD,

due to its production process, its natural geographical conditions such as tropical climate, high mountains and altitude are ideal factors for its cultivation, along with the hard work of the coffee growers and the rigorous collection of hand-picked mature grains.



Colombia



COLOMBIA'S
COFFEE REGION
OR REGION
EJE CAFETERO



Colombia



South America

**CATALOG OF
SPECIALTY COFFEE** FROM
COLOMBIA'S COFFEE REGION
OR REGIÓN EJE CAFETERO



 **100%**
SPECIALTY COFFEE FROM
COLOMBIA



**MADE WITH LOVE BY COFFEE
GROWING FAMILIES FROM
COLOMBIA'S COFFEE REGION
OR REGIÓN EJE CAFETERO**



Caldas

OUR CATALOG OF
SPECIALTY COFFEES



 **100%**
SPECIALTY COFFEE FROM
COLOMBIA





Coffee Producer

Ciro Néstor
Cruz Ricaurte



Town

Villamaría

Caldas

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Ciro Néstor Cruz Ricaurte

TOWN / ORIGIN

Villamaría

PARTNERS

N/A

HARVEST

September - December

VARIETY

Gesha

PROCESSING

Washed

ALTITUDE

1700 MASL

DRYING PROCESS

Sun

CUP PROFILE

Citric. Tangerine, Floral, Lemon Flower

EXPORT

No

SPECIAL OBSERVATIONS



Coffee Producer

Miguel
Hoyos



Town

Chinchiná

Caldas

Specialty Coffee Data Sheet

**COFFEE PRODUCER /
ASSOCIATION**

Miguel Hoyos

TOWN / ORIGIN

Chinchiná

PARTNERS

N/A

HARVEST

May - December

VARIETY

Castillo and Cenicafe 1

PROCESSING

Natural

ALTITUDE

1400 MASL

DRYING PROCESS

Mechanical Drying (SILO)

CUP PROFILE

Liquorice, Red Fruits, Chocolate

EXPORT

Yes

**SPECIAL
OBSERVATIONS**



Coffee Producer

Luz María
Vargas



Town

Belalcazar



Caldas



Specialty Coffee Data Sheet

**COFFEE PRODUCER /
ASSOCIATION**

Luz María Vargas

TOWN / ORIGIN

Belalcazar

PARTNERS

N/A

HARVEST

November - December

VARIETY

Castillo

PROCESSING

Wet, Washed

ALTITUDE

1500 MASL

DRYING PROCESS

Sun

CUP PROFILE

Dried Sugar Cane (Panela), Almond,
Honey, Citric, Orange

EXPORT

No

**SPECIAL
OBSERVATIONS**



Coffee Producer

Gloria Amparo
Rudas



Town

San José

Caldas

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Gloria Amparo Rudas

TOWN / ORIGIN

San José

PARTNERS

N/A

HARVEST

October - December

VARIETY

Blend Caturra Castillo

PROCESSING

Wet, Washed

ALTITUDE

1600 MASL

DRYING PROCESS

Sun

CUP PROFILE

Sweet, Syrup, Raspberry, Cherry

EXPORT

No

SPECIAL OBSERVATIONS



Coffee Producer

José Óscar
Muñoz Pérez



Town

Pácora

Caldas

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

José Óscar Muñoz Pérez

TOWN / ORIGIN

Pácora

PARTNERS

N/A

HARVEST

October - December

VARIETY

Castillo

PROCESSING

Washed, 48 Hour Fermentation

ALTITUDE

1800 MASL

DRYING PROCESS

Sun

CUP PROFILE

Caramel, Brown Sugar, Cinnamon, Tangerine

EXPORT

No

SPECIAL OBSERVATIONS



Coffee Producer

Leonardo Fabio
Cocomá Orozco



Town

Neira



Caldas



Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Leonardo Fabio Cocomá Orozco

TOWN / ORIGIN

Neira

PARTNERS

N/A

HARVEST

November - December

VARIETY

Castillo

PROCESSING

Washed, Wet

ALTITUDE

1780 MASL

DRYING PROCESS

Sun

CUP PROFILE

Blackberries, Caramel,
Dried Sugar Cane (Panela), Sugar Cane

EXPORT

No

SPECIAL OBSERVATIONS



Coffee Producer

Rodrigo Alberto Peláez



Town

Neira



Caldas



Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Rodrigo Alberto Peláez

TOWN / ORIGIN

Neira

PARTNERS

N/A

HARVEST

May

VARIETY

Typica

PROCESSING

Wet, Washed

ALTITUDE

2000 MASL

DRYING PROCESS

Mechanical Drying (SILO)

CUP PROFILE

Lemongrass, Blueberries,
Floral, Honey, Vanilla

EXPORT

Yes

SPECIAL OBSERVATIONS



Coffee Producer

Juan Manuel
Zuluaga



Town

Manizales



Caldas



Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Juan Manuel Zuluaga

TOWN / ORIGIN

Manizales

PARTNERS

N/A

HARVEST

October - November

VARIETY

Gesha

PROCESSING

Washed, Wet

ALTITUDE

1800 MASL

DRYING PROCESS

Sun

CUP PROFILE

Floral, Citric, Lemongrass,
Dried Sugar Cane (Panela), Chocolate

EXPORT

Yes

SPECIAL OBSERVATIONS



Coffee Producer
Olga Patricia Arcila
MOM COFFEE



Town
Neira

Caldas

Specialty Coffee Data Sheet

**COFFEE PRODUCER /
ASSOCIATION**

Olga Patricia Arcila / MOM COFFEE

TOWN / ORIGIN

Neira

PARTNERS

30

HARVEST

November - December

VARIETY

Blend Caturra Castillo

PROCESSING

Wet, Washed

ALTITUDE

1700 MASL

DRYING PROCESS

Sun

CUP PROFILE

Frutal, Tropical Fruits,
Lemon, Sugar Cane,
Chocolate and Cherries

EXPORT

Yes

**SPECIAL
OBSERVATIONS**



Coffee Producer

Jaime Cuervo
COMITUR



Town

Chinchiná

Caldas

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Jaime Cuervo / COMITUR

TOWN / ORIGIN

Chinchiná

PARTNERS

15

HARVEST

May - December

VARIETY

Blend Castillo and Cenicafe 1

PROCESSING

Wet

ALTITUDE

1550 MASL

DRYING PROCESS

Mechanical Drying (SILO)

CUP PROFILE

Green Tea, Dried Sugar Cane (Panela),
Orange, Green Apple

EXPORT

Yes

SPECIAL OBSERVATIONS

Quindío

OUR CATALOG OF
SPECIALTY COFFEES



 **100%**
SPECIALTY COFFEE FROM
COLOMBIA





Coffee Producer

Ana María Donneys
Correal / IWCA



Town

Circasia



Quindío



Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Ana María Donneys Correal / IWCA

TOWN / ORIGIN

Circasia

PARTNERS

N/A

HARVEST

Annually

VARIETY

Caturra

PROCESSING

36 Hour Fermentation

ALTITUDE

1450 MASL

DRYING PROCESS

African Beds

CUP PROFILE

Bright Acidity, Silky Body,
Liquorice, Prune,
Yellow Fruits Taste

EXPORT

SPECIAL OBSERVATIONS



Coffee Producer

Luis Bernardo
Gallo Campuzano



Town

Armenia

Quindío

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Luis Bernardo Gallo Campuzano

TOWN / ORIGIN

Armenia

PARTNERS

N/A

HARVEST

Annually

VARIETY

Castillo

PROCESSING

Honey

ALTITUDE

1300 MASL

DRYING PROCESS

Parabolic

CUP PROFILE

Medium Citric Acidity, Silky Body,
Notes of Tangerine Taste, Honey,
Lemongrass and Chocolate Fragrance
and Notes of Orange Aftertaste

EXPORT

SPECIAL OBSERVATIONS



Coffee Producer

Cooperativa de Caficultores
del Quindío



Town

Quimbaya

Quindío

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Cooperativa de Caficultores del Quindío

TOWN / ORIGIN

Quimbaya

PARTNERS

1560

HARVEST

All Year Round

VARIETY

Castillo / Caturra

PROCESSING

Becolsub

ALTITUDE

1300 - 1800 MASL

DRYING PROCESS

Mechanical Drying (SILO-ELBA)

CUP PROFILE

Bright Acidity, Silky Body,
Caramel And Spicy Flavor

EXPORT

SPECIAL OBSERVATIONS



Coffee Producer

Daniel Alberto
Correal Rubiano



Town

Buenavista

Quindío

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Daniel Alberto Correal Rubiano

TOWN / ORIGIN

Buenavista

PARTNERS

N/A

HARVEST

Annually

VARIETY

Gesha / Castillo

PROCESSING

Honey / Natural

ALTITUDE

1650 MASL

DRYING PROCESS

African Beds

CUP PROFILE

SAMPLE 1: Aroma of menthol green spices, notes of strawberry, chrysanthemum, apple and lemongrass; delicate citric acidity and silky body with a long, sweet aromatic aftertaste.

SAMPLE 2: Aroma of red fruits, flavours of blueberries, white chocolate and cocoa; juicy acidity and creamy body, long and sweet finish with cocoa sensations.

EXPORT

SPECIAL OBSERVATIONS

These are two coffee samples
from the same farm



Coffee Producer

Daniel Ramírez
González



Town

Calarcá

Quindío



Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Daniel Ramírez González

TOWN / ORIGIN

Calarcá

PARTNERS

N/A

HARVEST

January - December

VARIETY

Castillo

PROCESSING

Natural Fermentation

ALTITUDE

1600 MASL

DRYING PROCESS

Mechanical Drying (SILO)

CUP PROFILE

Bright Acidity, Smooth Body, Fruity,
Panels, Vanilla and Chocolate Taste

EXPORT

SPECIAL OBSERVATIONS



Coffee Producer

Gustavo Alberto
Patiño Castaño



Town

Salento

Quindío

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Gustavo Alberto Patiño Castaño

TOWN / ORIGIN

Salento

PARTNERS

N/A

HARVEST

Annually

VARIETY

Bourbon

PROCESSING

200 Hour Fermentation

ALTITUDE

1650 MASL

DRYING PROCESS

Parabolic

CUP PROFILE

Bright Acidity; Full Body, Creamy;
Plum, Passion Fruit, Tropical,
Cedar and Winey Taste

EXPORT

SPECIAL OBSERVATIONS



Coffee Producer

Jairo Iván
López Agudelo



Town

Pijao

Quindío

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Jairo Iván López Agudelo

TOWN / ORIGIN

Pijao

PARTNERS

N/A

HARVEST

All Year Round

VARIETY

Gesha / Java

PROCESSING

Natural

ALTITUDE

1550 MASL

DRYING PROCESS

Other

CUP PROFILE

SAMPLE 1: Bright Acidity; Creamy Body; Floral, Grape, Liquorice, Raspberry, Gulupa with a Long - Lasting Taste

SAMPLE 2: High Acidity; Silky Body; Blackberry, Plum, Red Wine, Blueberry, Liquorice and Raspberry Taste

EXPORT

SPECIAL OBSERVATIONS



Coffee Producer

Jesús Armando Bedoya



Town

Quimbaya

Quindío



Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Jesús Armando Bedoya

TOWN / ORIGIN

Quimbaya

PARTNERS

N/A

HARVEST

Every Three Months

VARIETY

Caturra

PROCESSING

Anaerobic / Natural / Washing

ALTITUDE

1400 MASL

DRYING PROCESS

Other

CUP PROFILE

SAMPLE 1: Medium Acidity; Delicate Body, Cocoa, Oak, Fruity and Almond Taste.

SAMPLE 2: Low Acidity; Floral, Caramel, Blueberry and Vanilla Flavor.

SAMPLE 3: Medium Acidity; Round Body; Sugar Cane and Caramel Flavor.

EXPORT

SPECIAL OBSERVATIONS

This farm produces three different types of coffee. Each of them has different processes.



Coffee Producer

Lina María Granados Uribe



Town

Circasia

Quindío

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Lina María Granados Uribe

TOWN / ORIGIN

Circasia

PARTNERS

N/A

HARVEST

April - June / September - November

VARIETY

Castillo

PROCESSING

Soft washing

ALTITUDE

1450 MASL

DRYING PROCESS

Parabolic

CUP PROFILE

EXPORT

SPECIAL OBSERVATIONS





 **Coffee Producer**
Torres & Cia

 **Town**
Armenia

Quindío

Specialty Coffee Data Sheet

COFFEE PRODUCER /
ASSOCIATION

Torres & Cia

TOWN / ORIGIN

Armenia

PARTNERS

N/A

HARVEST

January - December

VARIETY

Caturra

PROCESSING

Becolsub

ALTITUDE

1300 MASL

DRYING PROCESS

Mechanical Drying (SILO)

CUP PROFILE

Pronounced Acidity; Smooth Body;
Woody, Caramel, Cloves and Lemon Taste

EXPORT

SPECIAL
OBSERVATIONS

Risaralda

OUR CATALOG OF
SPECIALTY COFFEES



 **100%**
SPECIALTY COFFEE FROM
COLOMBIA





Coffee Producer

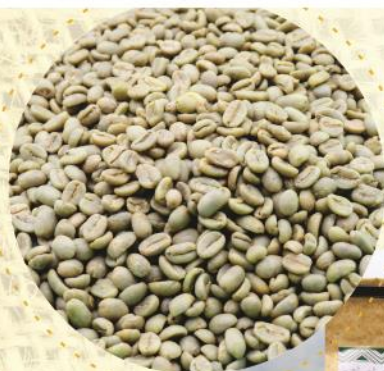
Juan Eduardo
Chamorro Vélez



Town

Belén de Umbría

Risaralda



Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Juan Eduardo Chamorro Vélez

TOWN / ORIGIN

Belén de Umbría / La Delfina Farm

PARTNERS

N/A

HARVEST

January

VARIETY

Castillo

PROCESSING

48 Hour Pre-fermentation In Coffee Cherries
50 Hour Fermentation In Mucilage / Honey

ALTITUDE

1540 - 1700 MASL

DRYING PROCESS

Two-stage controlled mechanical drying
With intermediate resting periods

CUP PROFILE

Fragrance / Aroma: Plum, Blackberry,
Winey, Fudge / Flavor: Blackberry, Cacao
Aftertaste: Dried Sugar Cane (Panela)
Acidity: Citric / Body: Medium

EXPORT

Yes

SPECIAL OBSERVATIONS



Coffee Producer

Juan Eduardo
Chamorro Vélez



Town

Belén de Umbría

Risaralda

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Juan Eduardo Chamorro Vélez

TOWN / ORIGIN

Belén de Umbría / La Delfina Farm

PARTNERS

N/A

HARVEST

December

VARIETY

Gesha

PROCESSING

48 Hour Pre-fermentation In Coffee Cherries
50 Hour Fermentation In Mucilage / Honey

ALTITUDE

1540 - 1700 MASL

DRYING PROCESS

Two-stage controlled mechanical drying
With intermediate resting periods

CUP PROFILE

Fragrance / Aroma: Yellow Fruits,
Citrus, Coffee Flower / Flavor: Nuts, Lime
Aftertaste: Fruity / Acidity: Citric
Body: Creamy

EXPORT

Yes

SPECIAL OBSERVATIONS



Coffee Producer

Juan Eduardo
Chamorro Vélez



Town

Belén de Umbría

Risaralda



Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Juan Eduardo Chamorro Vélez

TOWN / ORIGIN

Belén de Umbría / La Primavera Farm

PARTNERS

N/A

HARVEST

February

VARIETY

Pink Bourbon

PROCESSING

48 Hour Pre-fermentation In Coffee Cherries
50 Hour Fermentation In Mucilage / Honey

ALTITUDE

1540 - 1700 MASL

DRYING PROCESS

Two-stage controlled mechanical drying
With intermediate resting periods

CUP PROFILE

Fragrance / Aroma: Honey,
Sugar Cane, Tangerine
Flavor: Yellow Fruits
Aftertaste: Clean / Acidity: Citric
Body: Silky

EXPORT

Yes

SPECIAL OBSERVATIONS



Coffee Producer

Felipe
García García



Town

Dosquebradas

Risaralda

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Felipe García García

TOWN / ORIGIN

Dosquebradas / La Trinidad Farm

PARTNERS

N/A

HARVEST

January

VARIETY

Blend Castillo Rosario - Tabi

PROCESSING

Honey

ALTITUDE

1750 MASL

DRYING PROCESS

Sun

CUP PROFILE

Fragrance / Aroma: Floral, Sugar Cane,
Blackberry, Watermelon
Flavor: Lemongrass / Aftertaste: Tangerine
Acidity: Citric, Juicy / Body: Medium, Delicate

EXPORT

No

SPECIAL OBSERVATIONS



Coffee Producer

Fabián Echeverri
Castaño / ASOAROMA



Town

Marsella

Risaralda



Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Felipe García García / ASOAROMA

TOWN / ORIGIN

Marsella / Buena Vista Farm

PARTNERS

40

HARVEST

November

VARIETY

Tabi

PROCESSING

Traditional

ALTITUDE

1600 MASL

DRYING PROCESS

Sun

CUP PROFILE

Fragrance / Aroma: Red Fruits,
Malt, Almond / Flavor: Blackberry, Chocolate
Aftertaste: Slightly Dry
Acidity: Citric / Body: Medium

EXPORT

No

SPECIAL OBSERVATIONS



Coffee Producer

James William Montes
ASORROSA



Town

Santa Rosa de Cabal

Risaralda

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

James William Montes / ASORROSA

TOWN / ORIGIN

Santa Rosa de Cabal / Los Montes Farm

PARTNERS

164

HARVEST

January

VARIETY

Castillo

PROCESSING

Washed

ALTITUDE

1650 MASL

DRYING PROCESS

Sun

CUP PROFILE

Fragrance / Aroma: Toast Bread, Pepper,
Sugar Cane / Flavor: Dried Fruits
Aftertaste: Slightly Dry
Acidity: Bright / Body: Creamy

EXPORT

Yes

SPECIAL OBSERVATIONS



Coffee Producer

Fauly
Londoño Mustafa



Town

La Celia

Risaralda

Specialty Coffee Data Sheet

**COFFEE PRODUCER /
ASSOCIATION**

Fauly Londoño Mustafa

TOWN / ORIGIN

La Celia / Villa Faustina Farm

PARTNERS

N/A

HARVEST

December - January

VARIETY

Gesha

PROCESSING

Washed

ALTITUDE

1750 MASL

DRYING PROCESS

Sun

**CUP
PROFILE**

Fragrance / Aroma: Floral, Strawberry,
Tangerine, Chocolate
Flavor: Floral, Strawberry
Aftertaste: Caramel / Acidity: Citric
Body: Delicate

EXPORT

Yes

**SPECIAL
OBSERVATIONS**



Coffee Producer

Fauly
Londoño Mustafa



Town

La Celia

Risaralda

Specialty Coffee Data Sheet

**COFFEE PRODUCER /
ASSOCIATION**

Fauly Londoño Mustafa

TOWN / ORIGIN

La Celia / Villa Faustina Farm

PARTNERS

N/A

HARVEST

December - January

VARIETY

Pink Bourbon

PROCESSING

Washed

ALTITUDE

1750 MASL

DRYING PROCESS

Sun

**CUP
PROFILE**

Fragrance / Aroma: Red Fruits, Cacao,
Chocolate / Flavor: Ripe Fruit
Aftertaste: Red Fruits
Acidity: Citric / Body: Medium

EXPORT

Yes

**SPECIAL
OBSERVATIONS**



Coffee Producer

María Elena Pulgarín Restrepo / Villa de las Cáscaras



Town

Apía

Risaralda

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

María Elena Pulgarín Restrepo / Villa de las Cáscaras

TOWN / ORIGIN

Apía

PARTNERS

31

HARVEST

April - May and October - December

VARIETY

Castillo

PROCESSING

Natural

ALTITUDE

1400 MASL

DRYING PROCESS

Sun

CUP PROFILE

Fragrance / Aroma: Honey, Sugar Cane, Tangerine / Flavor: Yellow Fruits
Aftertaste: Clean
Acidity: Citric / Body: Silky

EXPORT

Yes

SPECIAL OBSERVATIONS



Coffee Producer

Mélida Buitrago Franco
ASORROSA



Town

Santa Rosa de Cabal

Risaralda

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Mélida Buitrago Franco / ASORROSA

TOWN / ORIGIN

Santa Rosa de Cabal / El Rosario Farm

PARTNERS

163

HARVEST

September - January

VARIETY

Gesha

PROCESSING

Washed

ALTITUDE

1680 MASL

DRYING PROCESS

Sun

CUP PROFILE

Fragrance / Aroma: Jasmine, Citronella and Blueberry / Flavor: Lemongrass, Dried Sugar Cane (Panela), and Melon
Aftertaste: Long - Lasting Citric and Mellow
Acidity: Citric / Body: Silky

EXPORT

Yes

SPECIAL OBSERVATIONS

Coffee grown with a lot of passion on the charm of the Colombian coffee cultural landscape lands. It grows in front of the "Nevados" National Park satisfying the most discerning palates.

Tolima

OUR CATALOG OF
SPECIALTY COFFEES



 **100%**
SPECIALTY COFFEE FROM
COLOMBIA





Coffee Producer

ASOPEP / Asociación
de Productores Ecológicos
de Planadas / Rodrigo Vela



Town

Planadas

Tolima

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Rodrigo Vela / ASOPEP - Asociación
de Productores Ecológicos de Planadas

TOWN / ORIGIN

Planadas

PARTNERS

304

HARVEST

April - July

VARIETY

Caturra

PROCESSING

Natural

ALTITUDE

1735 MASL

DRYING PROCESS

Parabolic (Marquesina)

CUP PROFILE

Medium / High Acidity; Medium Body;
Vanilla, Aromatic, Floral;
Refreshing Winey Aftertaste

EXPORT

Yes

SPECIAL OBSERVATIONS

ASOPEP has 304 coffee growers. It is located in the south of the department of Tolima. This region produces different coffee varieties such as Caturra, Colombian, Castillo, Gesha, Bourbon and Tabi Castillo. It enhances various coffee processing methods such as washing, honey and natural.

Coffee growers farms are located between 1,400 and 2,100 meters above sea level.



Coffee Producer

María José
Arango



Town

Líbano

Tolima

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

María José Arango

TOWN / ORIGIN

Líbano / Villa Flor Farm

PARTNERS

N/A

HARVEST

February- May 50 / July- November 40%
December - January

VARIETY

Colombia, Typica

PROCESSING

Washed

ALTITUDE

1400 MASL

DRYING PROCESS

Parabolic (Marquesina)

CUP PROFILE

Citric Acidity; Floral; Juicy Body;
Cherry, Blackberries; Sweet Aftertaste

EXPORT

Yes

SPECIAL OBSERVATIONS

This is a Family business located in Northern Tolima. It is comprised
of three farms: Villa Flor: 5 ha. 25,000 coffee trees
/ San Luis: 50 ha. 220,000 coffee trees / Oasis: 4 ha. 20,000 coffee trees

Varieties: Colombia 20% / Typica 70% Caturra H Tabi 10%
/ Gesha 5%



Coffee Producer

Willington
Gutiérrez



Town

Bilbao

Tolima

Specialty Coffee Data Sheet

**COFFEE PRODUCER /
ASSOCIATION**

Willington Gutiérrez

TOWN / ORIGIN

Bilbao / Villa Coffee - Dynasty Farm

PARTNERS

N/A

HARVEST

April - July

VARIETY

Caturra - Colombia

PROCESSING

Natural

ALTITUDE

1750 MASL

DRYING PROCESS

Parabolic (Marquesina)

CUP PROFILE

Medium / High Acidity; Medium Body;
Vanilla, Aromatic and Floral;
Refreshing Winey Aftertaste

EXPORT

Yes

**SPECIAL
OBSERVATIONS**

Family farm located in Southern Tolima,
which produces Caturra, Colombia and Gesha.
They use natural processes to produce
their coffee.



Coffee Producer

ASPRASAR / Asociación
de Productores Agropecuarios
de Santa Rosa / Aureliano Rivera



Town

Bilbao - Herrera

Tolima

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Aureliano Rivera / ASPRASAR - Asociación
de Productores Agropecuarios de Santa Rosa

TOWN / ORIGIN

Bilbao - Herrera

PARTNERS

96

HARVEST

April - May / October - December

VARIETY

Gesha

PROCESSING

Natural

ALTITUDE

1750 MASL

DRYING PROCESS

Parabolic (Marquesina)

CUP PROFILE

Bright Acidity; Full-bodied Coffee,
Spicy, Juicy, Winey; Fruity Aftertaste

EXPORT

Yes

SPECIAL OBSERVATIONS

Varieties:
Volumen Castillo, Caturra, Colombia,
Gesha, Tabi, Bourbon.
Processing: Washed, Honey, Natural



Coffee Producer

Katerinn
Gutiérrez



Town

Herrera



Tolima



Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Katerinn Gutiérrez

TOWN / ORIGIN

Herrera / Monteverde Farm

PARTNERS

N/A

HARVEST

October- January

VARIETY

Wush, Wush

PROCESSING

Natural

ALTITUDE

1800 MASL

DRYING PROCESS

Sun

CUP PROFILE

Honey, Chocolate, Orange, Red Apple,
Floral; Medium-Body; Sweet Aftertaste

EXPORT

Yes

SPECIAL OBSERVATIONS

Fourth generation family farm, located in Herrera in Southern Tolima. They produce exotic varieties of coffee such as Wush Wush, Mokka, Java, Gesha, Caturra, Typica and Ethiopian.

Innovation in sensory profiles are a clue factor for positioning their coffee production as exotic and exclusive.



Coffee Producer

FABICOOP

Luis Alberto Fajardo



Town

Planadas

Tolima



Specialty Coffee Data Sheet

**COFFEE PRODUCER /
ASSOCIATION**

Luis Alberto Fajardo / FABICOOP

TOWN / ORIGIN

Planadas / El Jardín Farm

PARTNERS

HARVEST

Main crop: April - June
Fly crop (Mitaca): October - November

VARIETY

Caturra

PROCESSING

Washed

ALTITUDE

1800 MASL

DRYING PROCESS

Parabolic (Marquesina)

CUP PROFILE

Medium-High Acidity; Medium Body;
Vanilla, Aromatic, Floral Flavor;
Refreshing Winey Aftertaste

EXPORT

Yes

**SPECIAL
OBSERVATIONS**

Varieties: Caturra, Colombia



 **Coffee Producer**
Jorge Elías
Rojas

 **Town**
Planadas

Tolima

Specialty Coffee Data Sheet

**COFFEE PRODUCER /
ASSOCIATION**

Jorge Elías Rojas

TOWN / ORIGIN

Planadas / El Jardín - La Roca State Farm

PARTNERS

N/A

HARVEST

Main crop: May- July
Fly crop (mitaca): October- December

VARIETY

Gesha

PROCESSING

Natural

ALTITUDE

1850 MASL

DRYING PROCESS

Parabolic (Marquesina)

CUP PROFILE

Medium / High Acidity; Juicy Body;
Floral and Blueberries.

EXPORT

Yes

**SPECIAL
OBSERVATIONS**

Varieties: Pink Bourbon, Gesha, Caturra
Processing: Washed and Natural.





Coffee Producer

ASOPAP / Asociación de
Productores Agropecuarios
de Cafés Especiales /
Franco Alexis Garzón



Town

Planadas



Tolima



Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

Franco Alexis Garzón / ASOPAP - Asociación de
Productores Agropecuarios de Cafés Especiales

TOWN / ORIGIN

Planadas

PARTNERS

60

HARVEST

April - August

VARIETY

Bourbon

PROCESSING

Natural

ALTITUDE

1285 MASL

DRYING PROCESS

Drying Racks (Pasera)

CUP PROFILE

Citric Acidity; Smooth Body; Green Apple,
Chocolate, Hazelnut; Sweet;
Delicate Aftertaste

EXPORT

Yes

SPECIAL OBSERVATIONS

Varieties: Castillo, Colombia, Tabi,
Bourbon, Caturra.
Processing: Washed, Honey and Natural



Coffee Producer
ASOCAFÉ
Benedicto Puentes



Town
China Alta

Tolima

Specialty Coffee Data Sheet

**COFFEE PRODUCER /
ASSOCIATION**

Benedicto Puentes / ASOCAFÉ

TOWN / ORIGIN

China Alta / Palma Roja Farm

PARTNERS

HARVEST

April - June

VARIETY

Castillo - Caturra

PROCESSING

Washed

ALTITUDE

1750 MASL

DRYING PROCESS

Parabolic (Marquesina)

CUP PROFILE

Citric Acidity; Red fruits, Juicy body;
Sweet aftertaste.

EXPORT

Yes

**SPECIAL
OBSERVATIONS**

Varieties: Castillo, Caturra, Colombia, Gesha,
Tabi, Pink Bourbon, Caturra Chiroso, Gesha,
Java, SL28, Ethiopian, Wush Wush.
Processing: Washed, Honey, Natural



Coffee Producer

José Anargel Rodríguez
ASOCIACIÓN R10



Town

China Alta

Tolima

Specialty Coffee Data Sheet

COFFEE PRODUCER / ASSOCIATION

José Anargel Rodríguez / ASOCIACIÓN R10

TOWN / ORIGIN

China Alta

PARTNERS

35

HARVEST

May - July

VARIETY

Castillo - Caturra

PROCESSING

Natural

ALTITUDE

1950 MASL

DRYING PROCESS

Parabolic (Marquesina)

CUP PROFILE

Medium body; vanilla, aromatic,
floral flavor; refreshing winery aftertaste;
medium-high acidity.

EXPORT

Yes

SPECIAL OBSERVATIONS

The producers are located in the China Alta village,
nearby Ibagué city. The farms around it are located
between 1950 and 2300 MASL
They produce Castillo, Caturra, Colombia, Gesha
and Bourbon varieties.
Processes: washed, honey and natural



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