



Estate
La Leona

La Leona
Planadas
Tolima
Colombia

Producer	Laura Enciso
Altitude	1800 - 2100
Environment	Tropical
Species	arabica
Varietal	Red caturra
Harvest period	October to december
Harvest type	Manual
Process	Washed
Drying	Patios

Sensory profile

« Chocolate, almond, caramel, fig, lemon. »

ABOUT

La Finca La Leona is located in the Tolima region, more precisely on the terroir of Planadas. One of the strengths of this farm is that you can drink fresh coffee all year round thanks to two harvest periods. The first from October to December and the second, the mitaca, from May to July.

Fresh coffee all year round and a woman produced coffee!

This 43 hectare farm, 25 of which are dedicated to growing coffee, is managed by Laura Enciso who took over the reins of the family farm in 2019.

During a sourcing trip with our team, one of our clients was immediately won over by the incredible potential of this farm and he chose to support Laura over several years to **reforest the area** and help her start a **transition to organic farming**.

This commitment between a producer and a roaster perfectly reflects our vision for the specialty coffee sector: through concrete projects, create sincere, direct and long-term relationships between those who produce, roast and drink coffee!

What is a WOMEN COFFEE?

We decided to support women producers by identifying their coffees with a **WOMEN COFFEE** logo. Why?

Because women play a vital role in the industry, they have a strong involvement in the farms and represent more than **70% of the labour force** in the fields, harvesting, sorting the beans...

However, **only 10%** of them are entrepreneurs and only 20% are **landowners** (including joint ownership with their spouses).

Increasing the income of women producers has a direct and positive impact on the education of children and the comfort of the home.

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During a sourcing trip with our team, one of our clients was immediately won over by the incredible potential of this farm and he chose to support Laura over several years to reforest the area and help her start a transition to organic farming. In a country where still too few women are at the head of farms, it is important to us to support her. His farm is located near the village of Gaitania and all the conditions are met to produce a very high quality of cup (altitude, terroir, climate ...). This commitment between a producer and a roaster perfectly reflects our vision for the specialty coffee sector: through concrete projects, create sincere, direct and long-term relationships between those who produce, roast and drink coffee!

STRENGTH

Planadas terroir | 2 periods of crop | Committed woman producer | In transition to organic agriculture



Ground

Tropical



Rainfall

2307



Temperature

22,5



Humidity

90.00



Shadow

Reforestation in progress

THE STORY OF THE PRODUCER

La Finca La Leona is located in the south of Tolima, in the region of Planadas and more precisely in the village of Gaitania. Afranio Enciso, whose personal history would leave no-one indifferent. He used to run the farm with his son. They worked together to improve the quality of their coffee, for example by testing different varieties and perfecting their post-harvest processes. Efforts that bore fruit, because in 2015 they finished 8th in the Cup of Excellence. This is quite an achievement, because over 1,000 coffees were competing, and a good indication of the exceptional properties of their terroir. Sadly, Afranio's life fell apart when he learnt that his son had died. The farm was abandoned for over two years before his daughter, Laura, took over about eight months ago. There are still far too few companies managed by women in this country, so we felt very strongly about wanting to encourage her, because all the conditions are met for producing a very high-quality cup.

ANALYSIS OF GRAIN

Density (g/l): **732.00**

Humidity rate (%): **11.10**

Water activity: **0.59**

Screen:

SENSORY PROFILE

Sweetness: **7**

Acidity: **6**

Taste: **6**

Variability : **Normal (10 - 20%)**

MY CUPPING PROFILE