



NATURAL - CASTILLO VILLA ESPERANZA



Variety:	Castillo	Process:	Natural
Farm Name:	Villa Esperanza	Farmer:	Jailer Andrés Trujillo
Location:	Tolima	Closest City:	Planadas
Farm Size:	10 ha	Altitude:	1.700-1.750 masl
Main Harvest:	Oct - Dec	Commercial Certification:	None
Code	CC 1042		
Humidity:	11,1%	Cup Score:	86,5
Norm:	EP(10) - 15up	Max. Defect Rate:	8/35
Notes:	Cherry, stone fruit, almond, caramel, strawberry. Bright acidity and medium body.		
Recommendation:	Medium roast.		
Additional Farm Info:	<p>Owned for 20 years by the family Trujillo. Main varietal is Castillo and Colombia. Today also Typica. They also plant plantain, bananas and tangerine.</p> <p>Monthly average temperature is 21°C (high 25°C, low 15°C). Trees are approx. 36 months old.</p> <p>We know family Trujillo for 2 years now, since Col-Spirit is developing some coffee projects in the area like pink bourbon honey and natural.</p>		
Processing Specification:	<p>After picking only the ripest cherries, they are placed in movable beds. After 2 days of sun exposure, and dropping the initial humidity, the cherries get packed in GrainPro bags and fermented for 48 hrs. The PH and moisture is constantly check. After this period the cherries are placed in the movable beds again for further drying.</p>		



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Drying Method:	Dried on movable raised beds with full sun exposure during daytime with good weather. During nighttime when temperature drops, and relative humidity increases the drying beds are stored inside the production building. Total 23 days for drying process.
Selecting/Sorting:	The cherries get hand sorted at picking, later again during the drying process and a third time after milling process to remove defects, which can only be spotted at the green bean.
Stabilization:	At the farm after drying to 9-11% humidity the coffee gets packed in GrainPro bags and sisal and stored at the farm, at 20°C. Every 15 days the coffee gets cupped to check flavor process and cup quality. Usually after 1,5 months the coffee is stabilized and ready for export.



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