

# AMACA - El Tambo - Cauca - Castillo & Colombia

## The Cup:

Sweet with a juicy fruit-like acidity. Pineapple, cherry, and chocolate.

## Association: AMACA

AMACA (Asociación de Mujeres Productoras Agropecuarias del Cauca) is a group of women producers located in El Tambo, Cauca, Colombia that was formed in 1999 by 80 women from El Tambo, in Colombia's Cauca department. Now AMACA is 140 smallholder members strong, all women farm owners and heads of household—and their coffees are fantastic. All of the members derive their livelihood and the livelihoods of their families from the cultivation and production of coffee. In 2008, AMACA partnered with the Ministry of Agriculture, the governor of Cauca, and the municipality of El Tambo to increase the production and quality of coffee on 80 members' farms. In 2010, the organization "Social Action" supplied 22 farms with new wet mills and processing tanks. Today, 140 active members from three different villages across the El Tambo municipality make up AMACA. The average farm size is 1 hectare (5,000 trees) per member, some members have 3+ hectares and many members have less than one. In terms of harvesting and process, most all members harvest only fully ripe cherries, depulping on the same day as harvest, processing on their own farms, and drying on raised beds inside

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<b>Farm</b>	AMACA
<b>Process</b>	Washed
<b>Variety</b>	Castillo, Colombia
<b>Elevation</b>	1715-1750 MASL
<b>Region</b>	Cauca
<b>Country</b>	Colombia
<b>Harvest</b>	May-August



parabolic dryers. As this is one of our Women Coffee Producer program coffees, a premium is paid to AMACA above the value of the coffee itself to support their goals and aspirations as a group. Their mantra is simple: to improve the quality of life for their members and their members' families. Currently, one of their most pressing needs is a warehouse space to properly receive, cup, manage, and store their coffees. We believe these premiums can help them to accomplish these goals and in turn, support this passionate and strong-willed group of women in their love for and livelihood of quality coffee.

## Program: Women Producers AMACA - El Tambo - Cauca - Castillo & Colombia

In attempt to recognize and promote the work women do growing and producing coffee around the world, the Women Coffee Producers project was established in order to highlight organizations and associations of women producers in various countries. The program aims to address the widespread wage inequity that women experience by adding a gender-equity premium on top of a base price; this premium is paid directly to the growers for use in any manner they choose.





## Process: Washed AMACA - El Tambo - Cauca - Castillo & Colombia

Colombia is best-known for its Washed coffees. While the processing details might vary slightly from farm to farm or by association, generally the coffee is picked ripe and depulped the same day, then given an open-air fermentation in tanks or buckets for anywhere between 12–36 hours. The coffee is washed clean of its mucilage before being dried either on patios, in parabolic dryers, solar driers, or mechanically. Some Washed coffees in Colombia are mechanically demucilaged.



## Variety: Colombia AMACA - El Tambo - Cauca - Castillo & Colombia

This Catimor-type hybrid was developed by Cenicafe (the scientific research arm of Colombia's National Federation of Coffee Growers) to be a disease-resistant, highly productive cultivar; it was developed between 1968–1982 and released in 1985; it is one of the earliest Catimors on record.



## Region: Cauca AMACA - El Tambo - Cauca - Castillo & Colombia

Cauca is in central-western Colombia, stretching from the Western Cordillera mountain range to the Pacific Ocean. Ocean winds and elevation result in Cauca being one of the coolest regions of the country. The coffee in this area is grown mostly by indigenous or Afro-descendant communities. Geographically, the region has many features including the Popayan Plateau, many rivers, and the central volcanic mountain range.



## Country: Colombia AMACA - El Tambo - Cauca - Castillo & Colombia

For us at Cafe Imports, there's something about Colombia. Actually, there's not "something" about Colombia, but many, many somethings that make this place particularly special among coffee-growing countries, and as famous. Everyone knows Colombian coffee—or thinks they do. However, to simply say a coffee is from Colombia is to tell just a fragment of the story, like recommending a book to a friend by only telling her the name of the publisher. To really get to know Colombian coffee is to travel thousands of miles, taste through thousands of cups, and wear out dozens of pairs of hiking boots touring hundreds of coffee farms from north to south. Even that's just the beginning—but every beautiful story needs a beginning. We have had boots on the ground (and spoons in the cup) here since our earliest days, and we fall in love over and over again with the regional variations, the varieties, the landscape, and the producers themselves. From our work sourcing strong, versatile workhorse coffees for our Excelso Gran Galope signature offerings; to our celebration of the taste of place with Regional Selects from Cauca, Huila, Nariño, and Tolima; to the discovery and development of microlots from all over the country with our export partners and the producers with whom they work closely—we simply can't get enough. Neither can our customers: Our offerings sheet comprises a wide selection of flavors, farms, and terroirs, and we will continue to explore new-to-us regions and support the mostly smallholder farmers of Colombia into the future, as long as they'll keep letting us come back again and again and again.





## Sourcing: Colombia Sourcing AMACA - El Tambo - Cauca - Castillo & Colombia

Our approach to sourcing coffees and developing coffee programs in Colombia has always been rooted in relationships. The large majority of our Colombian coffees are sourced through a few long-standing partnerships that have developed over time into some of our most intentional work. In any normal year, our green buying team travels to Colombia multiple times, visiting farms, meeting with producers, cupping coffees, and approving samples for exportation. Beyond this, we have been able to connect roasters with producers through origin trips and events like "Best Cup". This has resulted in the development of partnerships between roasters and producers which, for us, is an absolute joy to be a part of.



## Gallery AMACA - El Tambo - Cauca - Castillo & Colombia













