



## ASMUCAFE - Cauca - Castillo/ Colombia (GrainPro)

ASMUCAFE stands for Asociación de Mujeres Agropecuarias de Uribe, an organization of women farmers and landowners in El Tambo, a municipality within Cauca. The women's mission as an association is to improve their families' quality of life through coffee farming, and to contribute positively to their community by working together and sharing resources, knowledge, and support. "Our work is determined by our values such as responsibility, honesty, commitment, respect, solidarity, and competitiveness," they say.

The coffee, all of which is of Castillo or Colombia variety, is picked as purple (Castillo) or bright red (Colombia) cherry, and undergoes a somewhat unusual "double" fermentation process, as the women describe it: First, the cherries are left in the loading hoppers for 14 hours, then they are depulped in the afternoons and evening hours and placed into traditional open fermentation tanks for another 10 hours. Then they are washed three to four times before being dried either in parabolic dryers or in the sun for 8–12 days.

For more information about coffee production in Colombia, visit our [Colombia Origin Page](#).

ID# 11334

Origin	Colombia
Region	Cauca
Variety	Castillo, Colombia
Altitude	1850–1900 masl
Proc. Method	Washed
Harvest Schedule	May– July

### The Cup

" Sweet with tart citrus acidity and a creamy mouthfeel; big lemon-lime flavor with caramel, cherry, white grape and grapefruit."



For more information about our Women Coffee Producers Program, visit our

[Women Coffee Producers Page](#).

## Gallery

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