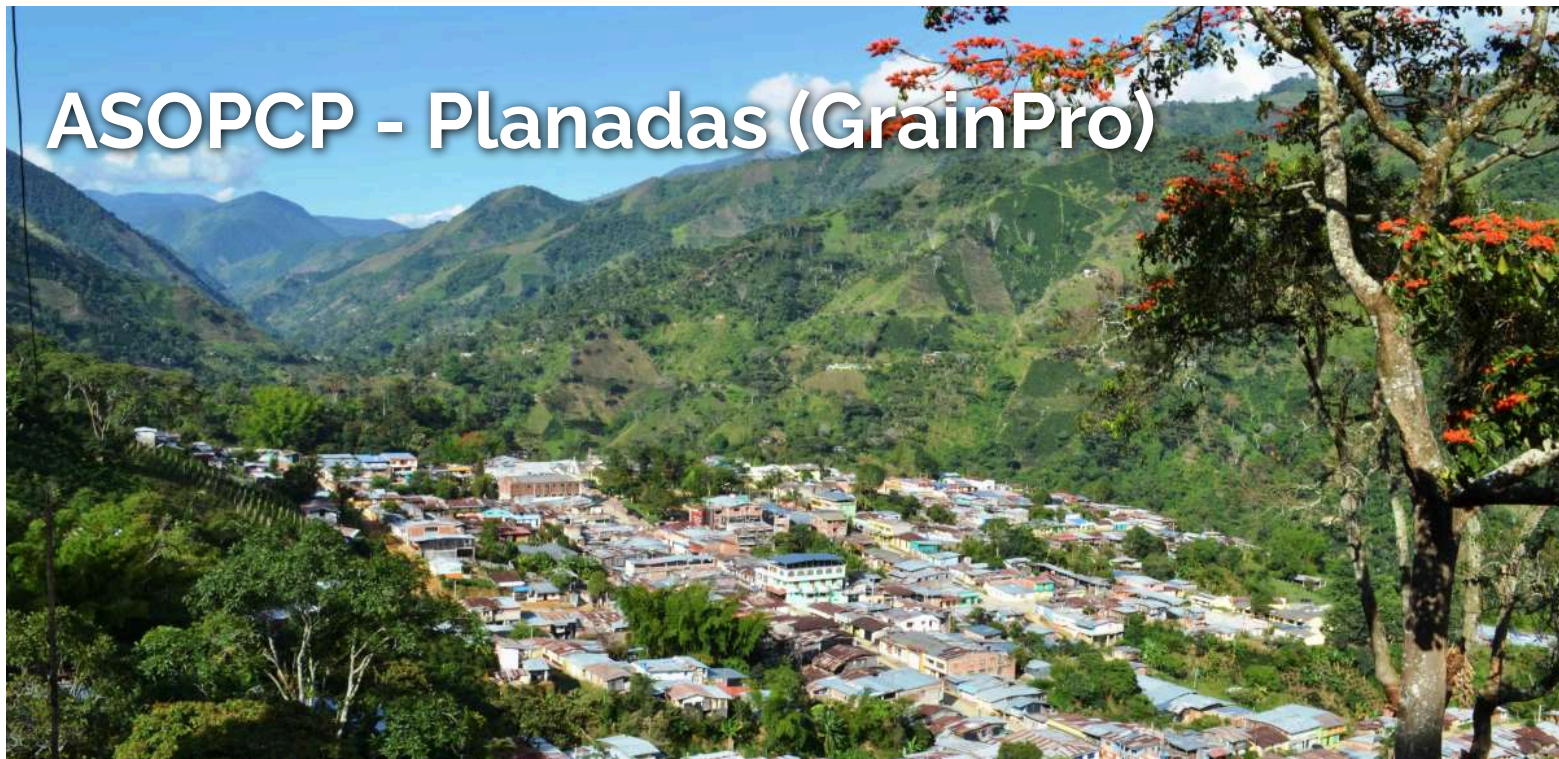


ASOPCP - Planadas (GrainPro)



ASOCANAFI consists of 480 hectares, with 347 hectares dedicated to coffee production. The farmland shares its climate with the neighboring national park, Nevado del Huila, 40% of which is owned by ASOCANAFI.

Harvest at ASOCANAFI is from May to June, and November to December. Coffee is depulped with a traditional depulper and *zaranda* (a mesh screen used after depulping to separate low-quality beans), fermented dry, and dried in parabolic dryers and *casas elba* (a sun dryer with retractable roof, normally built on top of the producer's house or on a separate lot) for eight to ten days.

ASOCANAFI comprises mostly indigenous coffee-growing families (from the native group Nasa We'sx), averaging three to four members and 50 years of coffee-growing experience apiece.

ID# 8126

Origin	Colombia
Region	La Palmera, Planadas, Tolima
Farm	ASOCANAFI
Variety	Red Bourbon, Yellow Bourbon, Castillo, Caturra, Variedad Colombia, F6, Typica
Altitude	1500-2100 masl
Proc. Method	Fully Washed

Gallery ASOPCP - Planadas (GrainPro)

