



"Cooperativa Multiénica y Pluricultural de Pequeños Caficultores del Cauca"

COMEPCAFE was founded October 8th, 2010, by 44 producers from the towns of Morales and Piendamó. They united with a goal to commercializing their coffee together in order to achieve better prices. The families contributing to COMEPCAFE are of Indigenous and Afro-Colombian origins, and have been producing coffee for the last 50 years.

Harvest season at COMEPCAFE is March to June (70%), and November to December (*mitaca*, or "fly crop," 30%)

For processing, COMEPCAFE uses a traditional "Zaranda" depulper, followed by dry fermentation for 12 hours, and the coffee is washed four times before being dried in a parabolic dryer.

The farm area is 372 hectares of clay loam and volcanic soil, with 129 hectares dedicated to coffee.

COMEPCAFE is FLO certified.

ID# 8399

Origin	Colombia
Region	Piendamó, Morales, Caldono, Torbio, Cajibío
Farm	Various smallholder farmers
Variety	Castillo, Caturra, Colombia, F6, Typica
Altitude	1500–1900 masl
Proc. Method	Fully Washed, Dried in Parabolic Driers



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

## Gallery Cauca - COMEPCAFE FLO ID 26236 - (CBC CO-BIO-123) (GrainPro)

