

Jose Carvajal - El Tambo - Cauca - Castillo (GrainPro)



El Cerrito is a 12-hectare farm with 4 hectares planted in coffee (and 2 hectares set aside as a forest reserve), focusing on Castillo and Colombia varieties. Farm owner Jose Duban Carvajal Muñoz was born to coffee-producing parents, but was initially reluctant to go into the family business. Around 2006, he decided to apply for a bank loan to buy the farm, which had been abandoned, and he also studied coffee production with SENA, a Colombian national education program that provides classes and technical instruction to coffee farmers (among other trades). He has applied what he learned through SENA and through experience to encourage his pickers to only harvest the ripest cherries, and he continues to try to improve his processing.

Coffees on El Cerrito are picked ripe and depulped using a traditional three-outlet depulping machine the same day they are picked. The beans are fermented dry for about 15 hours, washed three times, and then dried either in parabolic dryers (1 day) or in mechanical dryers (10 hours).

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

ID# 11131

Origin	Colombia
Region	Piedra Santa, El Tambo, Cauca
Farm	El Cerrito
Variety	Castillo
Altitude	1750 masl
Proc. Method	Washed
Harvest Schedule	May- July

The Cup

" Balanced and sweet with big fruit acidity and syrupy mouthfeel; lots of lemon and lime flavor with toffee, chocolate and cherry with a savory aftertaste."

Gallery Jose Carvajal - El Tambo - Cauca - Castillo (GrainPro)

