



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 coffeegrowing experience apiece.

For more information on Colombian coffee, visit our Colombia origin page.

ID# 8405

Variety

Altitude

Colombia Origin

La Palmera, Planadas, Region

Tolima

ASOCANAFI Farm

Contributing Farms Red Bourbon, Yellow

Bourbon, Castillo.

Caturra, Variedad

Colombia, F6, Typica

1500-2100 masl

Proc. Method Fully Washed



Gallery Nasa We'sx De Gaitania - ASOCANAFI - FLO ID 32887 (GrainPro)











