

ASMUCAFE - Ajicito Community - El Tambo - Cauca

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 page](#).

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Origin Region	Colombia El Tambo, Cauca
Farm	Various smallholder members of ASMUCAFE from the Ajicito Community
Variety	Castillo, Colombia
Altitude	1850–1900 masl
Proc. Method	Washed
Harvest Schedule	March– July

The Cup

" Sweet and savory with rich caramel, chocolate, orange and bright lemon flavors."

Gallery ASMUCAFE - Ajcico Community - El Tambo - Cauca

