

COLOMBIA



Region

Valle del Cauca

Producer

Hacienda La Rochela

Altitude

1,400 - 1,600 masl

Variety

Castillo

Harvest Period

Apr - May & Oct - Nov

Processing

Washed



COLOMBIA WASHED ARABICA

EXCELSO EP VALLE DEL CAUCA, FINCA LA ROCHELA

malic & citric acidity • smooth • juicy • caramel • toffee • red apple • raspberry

Despite once being one of the epicenters of the Colombian armed conflict, Valle del Cauca has a lot to offer. It is located on the Pacific coast of the country, bordering Chocó, Tolima, and Cauca. The valley is considered one of the most fertile regions in Colombia, with the Cauca River running through it. This river plays a fundamental role in coffee, as it is the basis for their approach to coffee growing. Farmers in the region are keenly aware of the importance of water management, eco-friendly farming practices, and protecting the region's natural resources.

Located on the skirts of the western Andean range, specifically in the municipality of Trujillo, you can find Hacienda la Rochela. Run by Daniela Duque, this family farm has operated for more than 20 years. Since its foundation in 1999, the farm has focused on producing organic coffee, and during the last 10 years, they have incorporated the production of Rain Forest Alliance-certified coffee. Besides coffee, Hass avocados and Tahiti limes are being produced on the farm too.

With a production area of around 100 hectares, la Rochela grows a wide range of varieties, from Caturra to Geisha, Java, Pacamara, and Yellow Bourbon. These trees all benefit from the high altitudes in the region, which range from 1,400 to 1,600 masl. Additionally, you can find their coffees undergoing different processing methods, all the way from naturals and honeys to double fermentation washed and long anaerobics. In addition to prioritizing quality, the farm is committed to operating in an environmentally friendly manner. This includes preserving water sources, converting farm waste into organic matter, reducing water and energy usage in post-harvest processes, avoiding agrochemicals, and enlarging their biodiversity conservation area.

COLOMBIA



Region

Valle del Cauca

Producer

Hacienda La Rochela

Altitude

1,400 - 1,600 masl

Variety

Castillo

Harvest Period

Apr - May & Oct - Nov

Processing

Washed



LIST + BEISLER

COLOMBIA WASHED ARABICA

EXCELSO EP VALLE DEL CAUCA, FINCA LA ROCHELA

