



**Micro-Lot: OP 279**

**Country:** Colombia  
**Department:** Risaralda  
**Town:** Apia  
**Neighborhood:** Miravalles  
**Estate:** El Nivel  
**Propietario:** Pierre Dumont

**GROWER'S DATA**

<b>NAME</b>	<b>ID CARD</b>	<b>TELEPHONE</b>
PIERRE DUMONT.	496.191	311 7227535

**ESTATE INFO**

<b>HEIGHT ABOVE SEA LEVEL (MASL)</b>	1625 a 1725 msnm.
<b>GEOGRAPHICAL COORDINATES</b>	N05°06'01"2 - W75°56'13"3.
<b>COFFEE VARIETY</b>	Castillo Rosario
<b>NUMBER OF TREES</b>	17.800
<b>ASOCIATED CULTURES</b>	Plátano
<b>SHADE TREES</b>	Guamo, Neem.
<b>USED FERTILIZERS</b>	Embajador, Dap
<b>USED AGROCHEMICALS</b>	VolianFlexi, verdadero
<b>USED AGROBIOLOGICALS</b>	Safermix, Alisin, Neofat

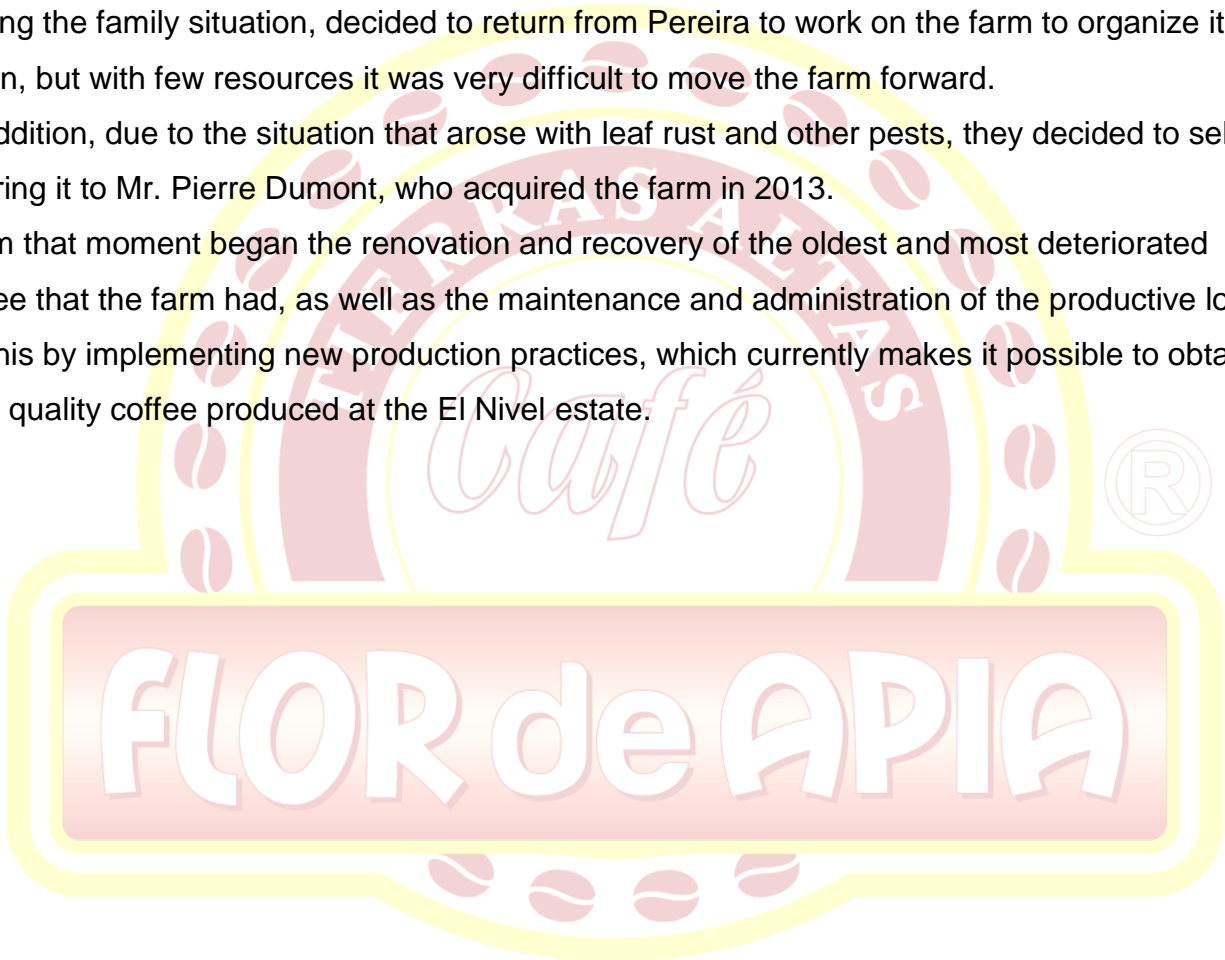
## FINCA HISTORY

The EL NIVEL estate was owned by Mr. Joel Ruiz for more than 30 years. Several years ago, the owner abandoned it because his wife gave got a disease and needed settling in the city of Pereira to get the treatment required by that disease.

The farm was abandoned, which caused the crops established there to be lost. Don Joel's son, seeing the family situation, decided to return from Pereira to work on the farm to organize it again, but with few resources it was very difficult to move the farm forward.

In addition, due to the situation that arose with leaf rust and other pests, they decided to sell it, offering it to Mr. Pierre Dumont, who acquired the farm in 2013.

From that moment began the renovation and recovery of the oldest and most deteriorated coffee that the farm had, as well as the maintenance and administration of the productive lots. All this by implementing new production practices, which currently makes it possible to obtain high quality coffee produced at the El Nivel estate.



## ESTATE PICTURES



COFFEE





FLO

PIA



### MICRO-LOT INFO

<b>MICRO-LOT</b>	<b>OP 279</b>
<b>PRODUCT</b>	<b>ESTATE MICRO-LOT</b>
<b>ESTATE</b>	<b>EL NIVEL</b>
<b>NUMBER OF BAGS</b>	<b>16</b>
<b>FORMULA</b>	<b>EUROPA</b>
<b>SHRUB VARIETY</b>	<b>CASTILLO</b>
<b>PICKING DATE</b>	<b>19 to 30 August 2019</b>
<b>WASHING METHOD</b>	<b>WET</b>
<b>HOURS OF FERMENTATION</b>	<b>17</b>
<b>DRYING METHOD / TIME</b>	<b>SUN / SILO</b>
<b>PACKING AND STORING DATE</b>	<b>6 September 2019</b>
<b>REST TIME IN WAREHOUSE</b>	<b>53 Days</b>
<b>TEMPERATURE AND HUMEDITY DURING REST TIME</b>	<b>Temp: 22 to 26°C Humidity 55 to 65 %</b>
<b>CUPPING PROFILE</b>	<b>Caramel, fruity, cítric, sweet</b>
<b>CUPPING SCORE</b>	<b>84,25</b>
<b>EXPORT LOT N°</b>	<b>3-318-0005</b>
<b>EXPORT DATE</b>	<b>28 October 2019</b>
<b>PACKING TYPE</b>	<b>Burlap with Grainpro bag</b>