



Micro-Lote: OP 355

Country: Colombia
Department: Risaralda
Town: Apia
Neighborhood: Miravalles
Estate: Barcelona
Propietario: Flor de Apia S.A.S

GROWER'S DATA

NAME	NIT	TELEPHONE
FLOR DE APIA S.A.S.	900.371.715 - 3	311 722 7535

ESTATE INFO

HEIGHT ABOVE SEA LEVEL (MASL)	1680 a 1757 msnm.
GEOGRAPHICAL COORDINATES	N05°05'97"4 - W75°56'02"8.
COFFEE VARIETY	Castillo Rosario
NUMBER OF TREES	12.400
ASOCIATED CULTURES	Plátano, Maíz.
SHADE TREES	Nogal, Guamo, Neem.
USED FERTILIZERS	Embajador, DAP, Urea
USED AGROCHEMICALS	Vertimec, Verdadero
USED AGROBIOLOGICALS	Safermix, Alisin, Neofat

STORY OF THE ESTATE

This farm transmits in its history, the passion that can arouse coffee and the fascinating lands of Colombia.

In 2010 a Belgian naval officer, Pierre Dumont, visited his good friend Mario Alexander Grajales in his hometown Apia, in the coffee zone of Colombia.

He was fascinated by the beauty of the high mountain landscape, and the nobility of the local people, small modest coffee growers but of great human spirit.

And between the two they decided to buy a coffee farm for sale, the Barcelona farm, named for its former Barça-loving owner, to try a daring project, which over time has been consolidating: giving Apia international fame for its good coffee

Little by little, and with the force of illusion, they transformed a simple coffee farm into a 21st century coffee company, based on 3 principles: Quality - Ecology - Social Commitment.

They improved all the processes from the field to the cup: they planted only coffee varieties that give an excellent cup, applied organic farming, included all possible systems of biological water treatments, both drinking water and wastewater, to guarantee an Zero impact in nature.

The success was such that they could soon include other neighbouring farms in their expansion project and currently, the Barcelona farm leads an Association of 26 small coffee growers that makes the whole town progress.

In August 2015 they created a barista school on the farm to train high-level baristas, and thus give a successful professional outcome to the children of coffee growers.

The Barcelona estate is the example of the perfect symbiosis between a company and its environment.

ESTATE PICTURES





MICRO-LOTE INFO

MICRO-LOT	OP 355
PRODUCT	ESTATE MICRO-LOT
ESTATE	BARCELONA
NUMBER OF BAGS	45
FORMULA	EUROPA
SHRUB VARIETY	CASTILLO
PICKING DATE	09 to 18 September 2019
WASHING METHOD	WET
HOURS OF FERMENTATION	16
DRYING METHOD / TIME	SUN / SILO
PACKING AND STORING DATE	25 September 2019
REST TIME IN WAREHOUSE	33 Days
TEMPERATURE AND HUMEDITY DURING REST TIME	Temp: 22 to 26°C Humidity 55 to 65 %
CUPPING PROFILE	Vanilla, honey, cítric, fruity, juicy
CUPPING SCORE	84,75
EXPORT LOT N°	3-318-0006
EXPORT DATE	28- October 2019
PACKING TYPE	Burlap with Grainpro bag