



**Micro-Lot: V-08 B**

**Country:** Colombia  
**Department:** Risaralda  
**Town:** Pereira  
**Neighborhood:** Mundo nuevo  
**Estate:** La Gitana  
**Owner:** Hernán Felipe Gonzales López

**DATOS DEL PRODUCTOR**

<b>NAME</b>	<b>ID CARD</b>	<b>TELEPHONE</b>
Hernán Felipe Gonzales	10028960	3136445892

**ESTATE INFO**

<b>HEIGHT ABOVE SEA LEVEL (MASL)</b>	1.720 masl
<b>COFFEE VARIETY</b>	Yellow Bourbon
<b>NUMBER OF TREES</b>	5.500
<b>ASOCIATED CULTURES</b>	Lulo
<b>SHADE TREES</b>	open
<b>USED FERTILIZERS</b>	Hidran e Hidranova de Yara
<b>USED AGROBIOLOGICALS</b>	Safer Mix Hongo

## **STORY OF THE ESTATE**

Our coffee is produced with craftsmanship, using the best agricultural techniques that help to preserve the environment, making our crop exceptionally unique, resulting in a soft and delicate coffee. This is how at the estate, we select the best beans of our origin, thus highlighting the wonderful attributes of the region.

Our work is dedicated to a passionate, honest and hardworking coffee grower : to our father Hernán Gonzales Posada (1937-2013)

### **ESTATE PICTURES**





## INFORMACIÓN DEL MICRO-LOTE

<b>MICRO-LOT</b>	<b>V-08 B</b>
<b>PRODUCT</b>	<b>VARIETY MICRO-LOT</b>
<b>ESTATE</b>	<b>LA GITANA</b>
<b>NUMBER OF BAGS</b>	<b>9 BOXES = 204 Kg</b>
<b>FORMULA</b>	<b>EUROPA</b>
<b>SHRUB VARIETY</b>	<b>YELLOW BOURBON</b>
<b>PICKING DATE</b>	<b>02-09-2019 to 06-09-2019</b>
<b>WASHING METHOD</b>	<b>WET</b>
<b>HOURS OF FERMENTATION</b>	<b>15</b>
<b>DRYING METHOD / TIME</b>	<b>SUN</b>
<b>PACKING AND STORING DATE</b>	<b>13-09-2019</b>
<b>REST TIME IN WAREHOUSE</b>	<b>37 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>Yellow fruits, sweet, mellow, plums, sugar cane</b>
<b>CUPPING SCORE</b>	<b>85,00</b>
<b>EXPORT LOT Nº</b>	<b>3-318-0008</b>
<b>EXPORT DATE</b>	<b>28 October 2019</b>
<b>PACKING TYPE</b>	<b>Box x 2 units of 12 Kg, vacuum packed</b>