



Micro-Lot: V-08 G

Country: Colombia
Department: Risaralda
Town: Apia
Neighborhood: Alto Valladolid
Estate: Los Pirineos
Owner: Carlos Andrés Álzate

GROWER'S DATA

NAME	ID CARD	TELEPHONE
CARLOS ANDRES ALZATE D.	18.531.918	311 3431185

ESTATE INFO

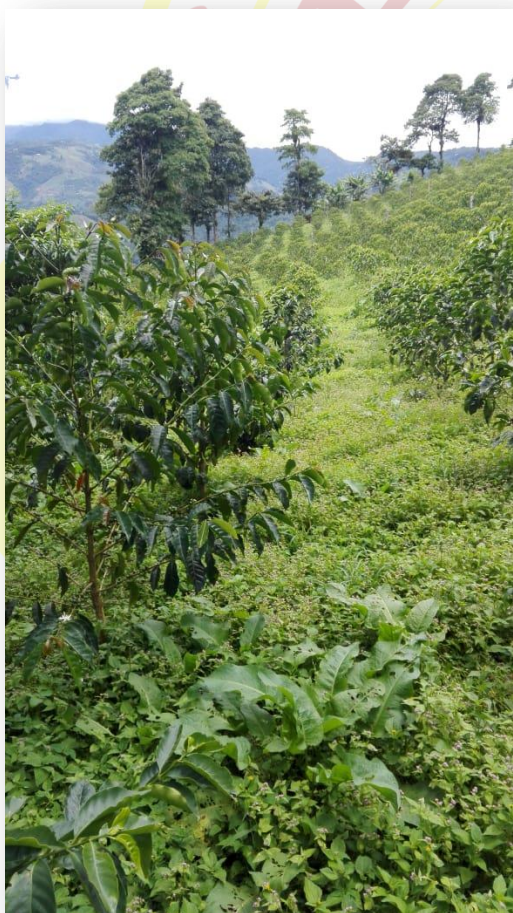
HEIGHT ABOVE SEA LEVEL (MASL)	1740 a 1844 msnm.
GEOGRAPHICAL COORDINATES	N05°08'32.59"- W75°56'55,12"
COFFEE VARIETY	Geisha, Caturra
NUMBER OF TREES	12.800
ASOCIATED CULTURES	Banano, Frijol
SHADE TREES	Walnut, Cedar, Pine, Gualanday
USED FERTILIZERS	Urea, DAP, Agrimins, KCL
USED AGROCHEMICALS	Verdadero.
USED AGROBIOLOGICALS	Alisin, Rutinal

STORY OF THE ESTATE

The estate LOS PIRINEOS; owned by CARLOS ANDRES ALZATE DURANDO, has been an estate of coffee tradition for more than 150 years, since it belonged to LUIS VALLEJO his great grandfather, and later passed to his parents: FILIBERTO ALZATE and RUBIOLA DURANGO; who 15 years ago gave their legacy to their son CARLOS ANDRES.

The established coffee crop has a total of 28,500 trees, of which 23,000 are Caturra variety and 5,500 Castillo Rosario varieties. Given the height above sea level in which the farm is located (1,740 - 1,844 m), this has a very favorable microclimate for the production of high quality coffees. It should also be noted that the LOS PIRINEOS property is located in the buffer zone of the Environmental Park Cuchilla del San Juan. Consequently, CARLOS ANDRES has been working to implement a system that allows it to transform the old intensive production and high environmental impact schemes into a coffee production system that is environmentally friendly, social and sustainable business. For this, he has improved the cultural practices of crop management, seeking to take advantage of the competitive and comparative advantages offered by its lands and crops to produce a coffee of single origin, differentiated by its high quality. CARLOS ANDRES, belongs to the new generation of coffee growers looking to produce coffee with added value; and to achieve this purpose, he has been trained not only in the agricultural field, but has also been trained in coffee tasting and has also been trained as a BARISTA. All this searching through knowledge; produce coffee with added value from the tree to the cup.

ESTATE PICTURES



MICRO-LOT INFO

MICRO-LOT	V-08 G
PRODUCT	SINGLE VARIETY MICRO-LOT
ESTATE	LOS PIRINEOS
NUMBER OF BAGS	5 BOXES = 120 Kg
FORMULA	EUROPA
SHRUB VARIETY	GEISHA
PICKING DATE	9 to 14 September
WASHING METHOD	WET
HOURS OF FERMENTATION	16
DRYING METHOD / TIME	SUN
PACKING AND STORING DATE	25 September 2019
REST TIME IN WAREHOUSE	30 Days
TEMPERATURE AND HUMEDITY DURING REST TIME	Temp: 22 to 26°C Humidity 55 to 65 %
CUPPING PROFILE	Lemongrass, Jasmine, Coriander, Honey, Peach, Vanilla
CUPPING SCORE	86,00
EXPORT LOT N°	3-318-0008
EXPORT DATE	28 October 2019
PACKING TYPE	Box x 2 units of 12 Kg, Vacuum packed