



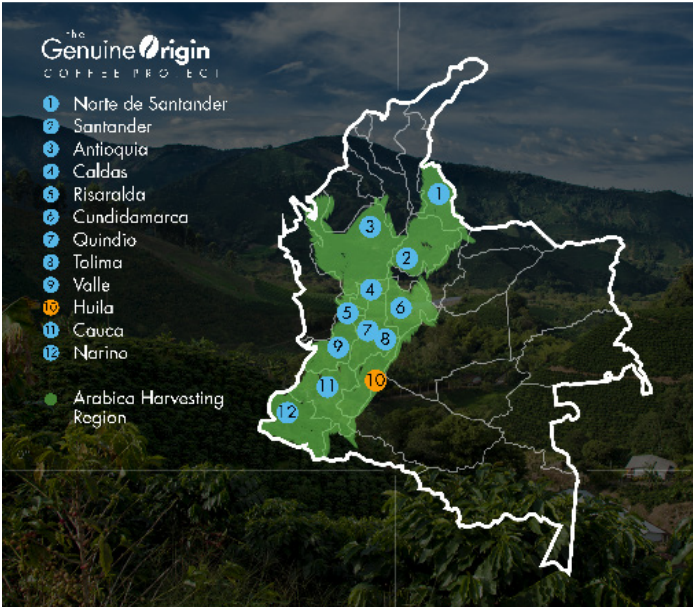
ABOUT THE COFFEE

Finca Las Flores is a 14.5 hectare farm in the village of San Isidro, in the city of Acevedo in the Huila department. The Ayure family started their farm in 1990 with 18,000 coffee trees. Each year they continued to grow until they reached 90,000 coffee trees. A turning point for Finca Las Flores was when they participated in the Cup of Excellence in 2006. The CoE program launched their journey into the world of specialty and differentiated coffees.

There were several years of testing and learning to identify the profiles the coffees had and how they could be improved. With the help of their son Johan, the Ayure family began to adjust production and improve post harvest processing. Today Finca Las Flores offers varieties such as: Pink Bourbon, Tabi, Java, Maracaturra. In addition, they have implemented fermentation processes in exotic varieties such as Wush Wush and Bourbon Citron.

Process Description

The lot was milled by Agroeco in Santa Marta, Magdalena. Fermentation in cherry for 24 hours and 60 hours of fermentation in Tula with bag. Description of drying "Casa Elba".



Region:
Acevedo, Huila

Altitude:
1,750 meters ASL

Producer:
Johan Manuel Vergara Ayure, Finca Las Flores

Exporter:
Lohas Beans

Varieties:
Pink Bourbon

Processing:
Washed

Harvest:
March - July