



COLOMBIA MICRO-LOT ROBERTO RUEDA- FINCA SANTA LUCIA

Notes: CHOCOLATE, CARAMEL, MEDIUM-LOW ACIDITY

ORIGIN INFORMATION

Grower: Finca Santa Lucia | Roberto Rueda
Variety: Castillo and Cenicafe 1
Region: San Gil, Santander
Harvest: November - March
Altitude: 1,850 meters
Soil: Sandy Loam
Process: Washed and sundry on patios
Certifications: Conventional

BACKGROUND DETAILS

Alba Luz, her husband Roberto and their twin daughters Monica and Veronica Rueda work as a team. Their farm is a sort of paradise where diversity is the best describer. Along with the 32,000 coffee trees that are planted under the shade of larger trees they grow crops for their own consumption.

The environment is a must for Alba Luz and her family, and they have dedicated several hectares to protect a forested area at the highest point of the farm, home to many mammals, reptiles and especially birds. Early morning and evening walks around Santa Cecilia are the stage for beautiful symphonies played by the wide variety of species that are more easily heard than seen. Alba Luz is a Best of Santander competition veteran. She enters these contests to learn about her coffee, recognizing that the feedback after having it analyzed and picked apart by specialists is a great resource. This year's entry was carefully handpicked, selecting only ripe cherries that were depulped, washed and dried and then the parchment was put through a selection process so only the best beans were packed and sent to the FNC.