



## **COLOMBIA WOMEN OF SANTANDER 2026 ALBA LUZ WANDURRAGA GRAINPRO**

Notes: CHOCOLATE, CARAMEL, CINNAMON, PANELA, HAZELNUT.

### **ORIGIN INFORMATION**

Grower: Finca Santa Cecilia | Alba Luz Wandurraga.  
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: Rainforest Alliance

### **BACKGROUND DETAILS**

At Santa Cecilia, coffee isn't just grown—it's lived, shared, and woven into the rhythm of a family. Alba Luz, her husband Roberto, and their twin daughters, Monica and Veronica Rueda, move through the farm like a single, seamless team. Each has a role, but together they create something greater: a place where care, discipline, and joy take root side by side.

Their farm feels less like a plantation and more like a hidden paradise. Beneath a canopy of towering shade trees, 32,000 coffee plants stretch across the land, thriving in a carefully balanced ecosystem. But coffee is only part of the story. Around it grows a mosaic of crops—food for the family, yes, but also a reflection of a philosophy: diversity is strength, and the land should give more than just one thing.

At the highest point of the farm, the family has made a deliberate choice—to leave part of it untouched. Several hectares are preserved as forest, a sanctuary alive with movement and sound. Mammals slip through undergrowth, reptiles bask in quiet corners, and above all, birds reign. At dawn and dusk, the farm transforms. The air fills with layered songs—calls, trills, echoes—a symphony so rich it feels almost orchestrated. You rarely see the performers, but you feel them everywhere.



For Alba Luz, excellence is a pursuit, not a destination. As a seasoned participant in the Best of Santander competition, she doesn't enter to win—she enters to learn. She welcomes the scrutiny, the analysis, the dissection of her coffee by experts. To her, every critique is a tool, every note an opportunity to refine what she does.

That mindset is evident in her process. Harvesting is meticulous: only perfectly ripe cherries are handpicked. They are then depulped, washed, and dried with precision. But she doesn't stop there. Once the coffee rests in parchment, it undergoes yet another careful selection—only the finest beans make it through. What remains is not just coffee, but the result of relentless attention and pride.

That same commitment extends beyond the farm. Alba Luz has made a promise: to produce and deliver a micro-lot each year for the next five years. It's not just an agreement—it's a shared journey. At the end of that time, the relationship will be revisited, evaluated together, and, if it feels right, renewed.

Because at Santa Cecilia, nothing is rushed, nothing is taken for granted. Everything—family, land, coffee—is nurtured with intention. And you can taste that in every cup.