



COLOMBIA SANTANDER OCAMONTE

Notes: CACAO, PANELA, CHOCOLATE, SWEET, CLEAN

ORIGIN INFORMATION

Grower: Asociación de Pequeños Caficultores de Ocamonte (APCO)
Variety: Castillo
Region: Ocamonte, a town and municipality in the department of Santander in northeastern Colombia
Harvest: September - January
Altitude: 1200 - 1700 meters
Soil: Sandy Loam
Process: Fully washed and dried inside solar dryers that provide protection from the rain
Certifications: Conventional

BACKGROUND DETAILS

The Asociación de Pequeños Caficultores de Ocamonte (APCO) consists of about 270 families from the municipality of Ocamonte in the department of Santander. Members of APCO currently cultivate a coffee varietal called Castillo. The National Federation of the Coffee Growers of Colombia commissioned the development of this coffee variety, Castillo, because it is more resistant to Roya (coffee rust). This helped to increase both the national harvest and the quality of the coffee beans. Because coffee is such a huge export, a lot of work has been done at the government level to ensure a continuous supply and a quality product.