

Colombia Tolima ASOPAP Fairtrade Organic

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Colombia Tolima ASOPAP Fairtrade Organic is the product of a small union of coffee producers in Planadas, South Tolima, Colombia. Tolima is the third-largest coffee producing region of Colombia, responsible for 12 percent of the country's annual production. This rural area is cradled by the Andean mountains and the Magdalena River basin. High elevation and sheltered valley climate result in stunning specialty coffee.

Forty-six farmers in this remote region are organized as the Asociacion de Productores Agropecuarios de Cafes Especiales de Planadas, or ASOPAP. They represent 60 family groups across 11 villages. Democratic representation and organization are the foundational values of the cooperative. ASOPAP empowers growers to make beneficial economic and social decisions that uphold stewardship of their natural environment. To this effect, they educate producers in organic practices and farm management.

Colombia Tolima ASOPAP Fairtrade Organic grows 1,650-2,100 meters above sea level. It is hand-picked at peak maturation. After being pulped, the coffee ferments for 24 to 36 hours before being washed and finally sun dried.

Cupping notes: *Sugar cane, citrus fruits, hazelnut, caramel; bright acidity, silky body.*

Region

Planadas, Tolima

Growing Altitude

9650 - 2100 masl

Arabica Variety

Castillo, Colombia, Caturra, Typica


Harvest Period

April - December

Milling Process

Washed, sun dried

Ethiopia OCFCU Yirgacheffe G2 Fairtrade Organic

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In Ethiopia, the Oromia Coffee Farmers Cooperative Union (OCFCU) is a farmer-owned cooperative with members from across the Oromia Regional State, which accounts for 65 percent of the country's total coffee-growing land.

OCFCU was established in 1999, with 34 small cooperative as members, to facilitate the direct export of coffee produced by smallholder farmers. Today, it is the largest Fair Trade producer in Ethiopia, with 217 primary cooperatives representing more than 200,000 farmer households.

The group has an excellent reputation for supporting its members and their communities—and for having women in prominent positions throughout the organization. Its pays 70% of its net profit back to the cooperatives, which in turn pay 70 percent of their profit to the member farmers. Farmers benefit by being paid three times during each season, which allows for greater stability.

OCFCU has constructed schools, health centers and clean water supply stations, and it also maintains a bank where member can receive pre-harvest financing and other financial services.

The co-op has been internationally recognized for its farmer support programs and advocacy for Fair Trade practices.

Cupping notes: Tomato, tropical, blueberry; juicy, rich body.

Region

Yirgacheffe

Growing Altitude

1,770–2,200 meters

Arabica Variety

Indigenous heirloom

Harvest Period

October–December

Milling Process

Washed, dried on raised beds

Flavor

Tropical, savory, blueberry

Body

Rich

Acidity

Juicy, bright