

LUIS EDGAR CAMACHO MATEUS

PARTNER'S NAME LEDY MONCAYO MENESES

On the beautiful hills near the town of Palestina, Huila, Luis Edgar Camacho resides at his farm La Palma. There, he lives with his wife Ledy and children, Jairo and Stiven. Luis Edgar comes from a coffee farming family. It was his father who, through working as a cherry picker, was able to save money and purchase the current farm. Unfortunately, not long after buying it, he passed away. Luis Edgar's mother carried forward and provided for them. Luis Edgar has two sisters and one brother, of whom one sister lives in Australia, and sadly, the brother passed away. Between them, they used to work the field and eventually decided to build a house on the same farm to be near their mother. Initially, the variety they had was Typica, which they changed to Caturra, and in 2019, he introduced Pink Bourbon planting 6,000 trees and another 2,000 trees in 2021, which has yielded good results.

Luis Edgar started delivering coffee to Caravela in 2014, describing it as a strict company with high standards, but he appreciates and likes the challenges. Over this period, he has experimented with several things to improve his quality, such as adjusting fermentation times and changing the vessel in which he ferments. For example, initially, he used traditional openair tanks, but in 2022, he switched to blue plastic containers that can be sealed, placing a degasifying valve. During that same year, he decided to submit his coffees to Cup of Excellence for the first time. Through his consistent and passionate work, Luis Edgar has been able to enhance the quality of his coffee, achieving higher quality coffees. He is happy with the work done on the farm, where he collaborates with his wife and children, each playing a key role, and they only hire one or two cherry pickers during harvest time. Additionally, he holds C.A.F.E Practices certification, with his farm serving as a model in the area.



View on Maps

FINCA: LA PALMA





K

COUNTRY

Colombia



MUNICIPALITY

Palestina



LATITUDE

1.7314407



DEPARTMENT

Huila



ELEVATION

1733 MASL

LONGITUDE

-76.1237942



SIZE

FARM VARIETIES



TOTAL FARM AREA

9 Hectares



AREA IN COFFEE 8 Hectares



Bourbon Rojo



TECHNICAL INFO



HARVEST September - December.



SHADE



MITACA May - August.



DRYING METHOD Canopy or solar tent or roof for 18 days.



PROCESSING METHOD Washed.



OTHER INFO



ASSOCIATION Independent Producer



CERTIFICATIONS C.A.F.E. PRACTICES



PECA Yes



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