

Finca Las Cruces

TRACEABILITY REPORT LOT 2021

2020 was the year that Finca Las Cruces decided its crop was ready for the international market. Having overhauled the entire production process to entirely organic and sustainable methods, we became an exporter to Europe, via our affiliate, Sabor Coffee.

Flavour profile: Flavours of citrus, caramel, red berries, milk chocolate

Plot: 1, 2, 3, 4 70 days at the warehouse: Warehouse: Finca Las Cruces Harvest location: Finca las Cruces, Vereda las Cruces, Quinchia Risaralda Colombia Process: Washed/30 hours fermentation.	Green coffee kilos: 10,000 Total 60 kg bags: 117 Variety:Castillo Water source: Farm's own spring water Sorting: Submerge under water and remove the floating cherries	Lot 2021 Notes: 76% Supremo 20% Excelso Altitude: 1.750 MASL Harvest: Selective picking Fermentation: 30 hours
Plot 1, Nogalera: Shady plot with mature walnut trees, rich soil Age of plants: 3 years, This plot was renew in 2017	Planted trees: 10,500 Distance of planting: 170 x 140 Area: 2.5 Hectares	location: 5°19'48.9"N 75°43'06.3"W Other Crop: Plantain
Plot 2, Cañada - Potreros: Sunny plot, Age of plants: 2 years, This plot was renew in 2018	Planted trees: 6,000 Distance of planting: 130 x 150 Area: 1.17 Hectares	location: 5°19'48.9"N 75°43'06.3"W Other Crop: Plantain, banana, guineo
Plot 3, Lindado con Palacios: Hilly plot, with excellent organic humus in the soil Age of plants: 1 years, This plot was renew in 2019	Planted trees: 7,500 Distance of planting: 130 x 150 Area: 1.46 Hectares	location: 5°19'48.9"N 75°43'06.3"W Other Crop: Plantain
Plot 4, Lagos: Mini valley, lots of organic humus of coffee pulp skins added Age of plants: 0 years, This plot was renew in January 2020, not currently in production.	Planted trees: 1,600 Distance of planting: 100 x 190 Area: 4.201 Hectares	location: 5°19'48.9"N 75°43'06.3"W Other Crop: Plantain

LOT 06 Mitaca / baby Harvest April - July 2021

Date	Stage	Structure	Un-pulped coffee	Dry pergamino	Notes
22 Sep	Coffee arrival to AGC Coffee Warehouse.				
23-Aug	Container arrival to Southampton Docks				
7-Aug	Container leaving the Port in Cartagena				
1-Aug	Transport From Hulling Centre to Cartagena Port				
30-Jul	Loading coffee into the container				
11 Jul	Density Separation + Colour Sorting Serintegrates	Density Separation + Optical Electronic Sorting		564	Supremo – Excelso
10-Jul	Hulling + Screen Size Sorting by Serintegrates	Cross Beater Hullers + Oscilating Screen Grader		607.84	
8-Jul	Total Net weight arrived at Hulling Centre			795.8	
6-Jul	Transport from Finca Las Curces Quinchia Risaralda to Hulling Centre Serintregrales Madrid Cundinamarca				

Lot 10

7-Jul	Resting	Warehouse in the farm		150	Pergamino coffee stored in 50 kgs bags.
29- Junio - 7 Julio	Sun drying	Parabolic drying on a concrete floor			Intermittent function to allow slow, even drying of beans until it reaches between 10,5% and 11,2%
28 June - 4 July	Wet Mill	Pulping machine			cherries submerge in water and remove floating beans. Started the process of 30 hours fermentation
28 June - 4 July	Selective picking	James, Hugo, Amado, Juliana, Fernando, Juan, Arturo, Hermes, Luz Dary, Omar	850		

Lot 9

30-Jun	Resting	Warehouse in the farm		214	Pergamino coffee stored in 50 kgs bags.
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14-21	Sun drying	Parabolic drying on a concrete floor			Intermittent function to allow slow, even drying of beans until it reaches between 10,5% and 11,2%
7 -13 June	Wet Mill	Pulping machine			cherries submerge in water and remove floating beans. Started the process of 30 hours fermentation
7 -13 June	Selective picking	James, Hugo, Amado, Luz Dary, Fernando, Juan, Arturo	1279		

Lot 8

30-May	Resting	Warehouse in the farm		207	Pergamino coffee stored in 50 kgs bags. 10.3 Humidity
23-30 May	Sun drying	Parabolic drying on a concrete floor			Intermittent function to allow slow, even drying of beans until it reaches between 10,5% and 11,2%
17- 23 May	Wet Mill	Pulping machine			cherries submerge in water and remove floating beans. Started the process of 30 hours fermentation
17- 23 May	Selective picking	James, Arturo, Juan, Hugo, Carlos, Fernando, Dario	1200		

Lot 7

8-May	Resting	Warehouse in the farm		212	Pergamino coffee stored in 50 kgs bags 10.5 Humidity
2 -8 May	Sun drying	Parabolic drying on a concrete floor			Intermittent function to allow slow, even drying of beans until it reaches between 10,5% and 11,2%
26 Apr - 2 May	Wet Mill	Pulping machine			cherries submerge in water and remove floating beans. Started the process of 30 hours fermentation
26 Apr - 2 May	Selective picking	James, Arturo, Juan, Hugo, Carlos, Fernando, Jaris	1310		