



RAW MATERIAL

Santuario

Full Name: Asocafé Tatama Santuario

Region: Risaralda, Colombia

Altitude: 1300 - 1900 MASL

Variety: Castillo, Caturra, Supremo

Screen Size: 18+

Process: Washed

Preparation: Euro Prep 0,20

Sorting: Optical

Packing: GrainPro



The Context

In Colombia, we raise quality and shelf-life through low-cost interventions within existing structures. We do this by creating systems to ensure consistency of large lots at a community level. This in turn enables reliable, stable and improved household incomes for smallholder farmers through connection with roasters.

Our secondary focus is to shift the power dynamic in the coffee sector; as specialty becomes a norm, there are new opportunities for women to gain higher-income and higher-powered roles. The third area of focus is environmental; Colombia has a high average output per hectare, but this comes at the costs associated with mono-cropping and high-input farming techniques. To improve household incomes, outcomes for women, and to encourage a shift towards more environmentally sustainable farming practices, in Colombia we:

1. *Set up cupping labs, and focus training towards women in the community*
2. *Build and join community associations, invest in infrastructure and training to improve quality, and take their coffee to market.*
3. *Place QC staff and equipment at parchment buying points to improve consistency.*
4. *Consult wet mill operators and producers in-person on best practices.*
5. *Purchase for consistent prices based on what coffee costs to produce and what roasters are willing to pay to maximise profitability for producers.*

The Association

Asocafé Tatama Santuario is an association located in the north-west of Risaralda in the municipality of Santuario. This association has 200 members and has been collectively working towards the commercialisation of specialty coffee, with the goal of paying better prices to its members. The farms which make up the association stretch across altitudes between 1300 - 1900 MASL.

Each farm produces its own levels of volume and types of varieties, and the main varieties grown are Castillo, Caturra, and Supremo. Most of the members of the association process their coffees using traditional washed processing practices; 16 hours fermentation followed by sun-drying for 15 days. The most notable feature of this area is Tatama National Park, which connects the central Andean valley of Colombia with the Pacific Coast. This landscape provides a unique microclimate to the coffee grown in the area and gives Santuario its unique complexity and vibrant cup profile.

By working with Raw Material, producers have a sustainable reason to invest in quality.

Orfiria Cardona Madrid - Miraflores

Association: Asocafe Tatama Santuario
Region: Baja Esmeralda, Risaralda
Country: Colombia
Altitude: 1850 - 2000 MASL
Variety: Castillo Rosario, Catimor
Process: Washed
Drying: Sun-dried for 15 - 20 days
Preparation: Euro Prep 0,20
Sorting: Optical
Packing: GrainPro

Orfiria Cardona Madrid and her husband purchased the farm Miraflores 4 years ago. However, they as a couple have managed coffee farms for around 20 years, a collated life experience rich in coffee agriculture and production! Today on their farm the coffee is produced in the traditional way, avoiding the use of harsh chemicals and the removal of weeds by hand. Living close to the Tatama National Park allows them to enjoy a unique microclimate and great natural resources, including freshwater streams.

The farm is located in the area called Baja Esmeralda in the municipality of Santuario Risaralda. The main cultivar on the farm is Castillo Rosario and a small portion of Catimor. The farm is located at an elevation of 1,850 to 2,000 MASL. The total area of the farm is 2.51 hectares. The average production is 3,000 kgs of parchment every year. The main process is done at the farm Miraflores is a traditional washed of 36-hour fermentation. The coffee is dried in roof patios and it takes between 15 to 20 days to dry.

Jose Nabor Ramos - El Lote

Association: Asocafe Tatama Santuario
Region: El Cominal, Risaralda
Country: Colombia
Altitude: 1800 MASL
Variety: Castillo Rosario
Process: Washed
Preparation: Euro Prep 0,20
Drying: 20 days
Sorting: Optical
Packing: GrainPro

El Lote is located in the township of El Cominal. The main variety in the farm is Castillo Rosario. This farm is owned by Jose Nabor Ramos and his family where all of the family members help in the general management of the farm and processing of the coffee. Jose Nabor is originally from Antioquia he has been a coffee producer for over 25 years. He is the father of 7 children, 3 of whom are actively helping on the farm.

Recently, his son Edier Ramos finished his Q processing course and started implementing new processing protocols to achieve a higher cup quality for coffees from El Lote. With great results, the coffees processed on Ramos' farm have been sold as microlots consistently for several harvests.

The processing implemented by Edier and his family is an extended fermentation of 48 hours with a slow dry process for 20 days in multiple layers so the parchment remains intact, ensuring the shelf life of the coffee is as long as possible.

Avelino Mena - El Guadual

Association: Asocafe Tatama Santuario
Region: La Linda, Risaralda
Country: Colombia
Altitude: 1750 MASL
Variety: Castillo, Colombia, Castillo Naranjal
Process: Washed, Extended Fermentation
Preparation: Euro Prep 0,20
Drying: 15-18 days
Sorting: Optical
Packing: GrainPro, 70kg

Avelino Mena's farm "El Guadual" is located in the Municipality of Santuario, Risaralda in the area called "La Linda". El Guadual is a 1.5 hectares farm with an altitude of 1750 MASL. Avelino has worked with coffee since he was 10 years old and he currently doesn't grow any other crop than coffee on his farm. In the future, he aims to improve his coffee quality so he can achieve better prices and have the satisfaction of producing a good coffee that is recognized worldwide for his high quality.

He currently grows Caturra, Colombia and Castillo Naranjal on his farm, fermenting his coffee up to 90-100 hours and then sun drying it for 15 to 18 days.

Luis Alejandro Sánchez - El Danubio

Association: Asocafe Tatama Santuario
Region: La Linda, Risaralda
Country: Colombia
Altitude: 1850 MASL
Variety: Castillo Rosario, Colombia and Canicafe 1
Process: Washed, Extended Fermentation
Preparation: Euro Prep 0,20
Drying: 14 days
Sorting: Optical
Packing: GrainPro, 70kg

Luis Alejandro Sanchez owns the farm "El Danubio". This 5 hectares farm is located in the municipality of Santuario, Risaralda in the area called "La Linda" at an altitude of 1850 MASL. Luis Sanchez is a 2nd generation coffee grower, his father, Jesús María Sánchez, taught him the love and pride of working at the farm and how to grow different crops including coffee.

Currently, Luis Sanchez grows coffee mostly Castillo Rosario, Variedad Colombia and Cenicafé 1 cultivars. Apart from coffee, he also grows plantain on the farm. His current processing method consists of floating the coffee, fermenting it for up to 90 hours, washing it and sun drying it for two weeks.