

COLOMBIA LAS CASCADAS DE BORDONES

Profile

Country

Department

Municipality

Veredas

Altitude

Variety

Harvest

Process

Colombia

Huila

Isnos, Pitalito

Bajo Planes, Muralla, El Jardin

1650 -1900 masl

Caturra, Castillo, Colombia

Oct - Dec, Jun - Aug

Washed







<u>Las Cascadas de</u> <u>Bordones</u>

Founded in 2008 in the south of Huila, this group of smallholder farmers had been implementing practices consistent with organic farming for years before deciding to consolidate as Las Cascadas de Bordones to better sell their coffee in the international market, both for organic coffee and the speciality market. With twenty hectares of coffee between them from an average property size of 1.5 hectares, the 60 members partake in sustainable crop management projects that are organized once a month which are constantly monitored. The latest projects that are being applied in several farms is the management of water resources through technologies created by young people belonging to the world of coffee.

Coffee is collected by hand and after harvesting, cherries are hand sorted and floated to remove less dense and damaged beans, then depulped, fermented for 15 hours, washed and solar dried in solar terraces located on farms where they take about 8-10 days depending on the daily hours of the sun. In Colombia it is common for even small-scale farmers to do all processing on their farm themselves, in order to pulp quickly and maintain ideal timings required for quality.

Global warming has seen a significant change across Colombia, bringing challenges to some areas and opportunities to others. Due to the many microclimates, faces of the slopes, and changing weather patterns, there is often fresh coffee cropping throughout the year, though generally this is split across the main and mitaca (or 'fly') crops. For Huila this means the main harvest is October to December, with the mitaca June to August.

