



DRWakefield

EST. 1970

Colombia

VIANI

Over 400 small farm holders contribute to Viani coming from 5 municipalities and delivered to 3 collection points.



Colombia

VIANI



<i>Exporter</i>	Racafe
<i>Region</i>	Antioquia
<i>Altitude</i>	1700 - 2100 masl
<i>Varietals</i>	Castillo, Colombia, Pink Bourbon, Tabi
<i>Processes</i>	Washed
<i>Harvest</i>	April - May, October - November

Coffee for Viani is collected in 3 stations, but around 70% comes from Mr Joseel, not too far from Quipile, birth place of Racafe.

Cherry is either processed on the farm or can be brought in wet too if the quality is right, and dried in a guardiola on site. This tends to fall in to the pattern of cherry being picked on a Monday or Tuesday and being depulped by the end of the day, then fermented for 48 hours.

Once a good volume has been collected (between 10,000 and 13,000kg) a truck takes the load to Bogota and the drymill there, where extra sorting and two levels of cupping occur before bagging and export to us.

Joseel has been collecting for over 20 years for Racafe, and only sells to them; the truck driver is the only one he uses too, and has been working with them for just as long.

Mr Joseel, owner of collection centre



Contributing to Viani

SANTA ROSA



<i>Farm</i>	Santa Rosa
<i>Producer</i>	Jaime Gerero
<i>Region</i>	Bituima, Cundinamarca
<i>Altitude</i>	1700 masl
<i>Size</i>	5 hectares
<i>Varietals</i>	Castillo
<i>Processes</i>	Washed
<i>Harvest</i>	April - May, October - November

2017 saw Sr Gerero buy his first coffee farm as a retirement project, after many years running a jeans factory in Bogota. A friend had recommended it to him and he regularly spends 2-3 months at a time here whilst the rest of his family remains in Bogota. The two worlds could not be much further apart.

At the time, Eco Mills were being touted as the best thing to have, so he bought one, and has significantly reduced the amount of water used and needed on the farm as a result. With little access to a reliable water source this is a great progression, as EcoMills use an Archimedes Screw type arrangement to bring the coffee up to a tank from the mechanical pulper.

Beans rest here for a 12 hour fermentation loosening the flesh before a demucilaging step and subsequent drying for 14 hours.

Colombia in general recommends regular stumping – Santa Rosa is stumped every 7-8 years as no real production comes from the trees after year 8. With 25000 trees on the farm this equates to roughly 3000 trees being stumped every year, and after 5 stumpings, trees are fully replaced.

Santa Rosa Farm, Sr Jamie Gerero





EL REFUGIO

<i>Farm</i>	El Refugio
<i>Producer</i>	Cesar Acosta
<i>Region</i>	Viani, Cundinamarca
<i>Altitude</i>	1940 masl
<i>Size</i>	5.7 hectares
<i>Varietals</i>	Castillo, Tabi, Pink Bourbon
<i>Processes</i>	Washed
<i>Harvest</i>	April - May, October - November

El Refugio is exactly that, a place of refuge on the slopes looking across to Viani. Although owned by Cesar Acosta, it is run day to day by Sr Ulex, who lives there with his small family. The farm is all avocado and coffee, a common combination in the area with avocado trees providing both shade and protection from the wind, as well as food and product to sell in the market. Currently, the farm is all Castillo and Tabi, though 17,500 pink Bourbon trees were being planted to help improve cup quality and price received.

Mountain water is used for processing and watering the avocados - 20 years ago this was one harvest per year, but with climate change affecting the weather patterns and with more productive varieties like Castillo, they now experience a small harvest year round.

The mechanical dryer he received from the Federation Nacional de Cafeteros (FNC) lies mostly unused, whilst useful, Sr Ulex prefers the raised beds and patio he has always used under cover in the greenhouse.

Coffee is picked, and rested overnight before processing the next day. Cherry is wet fermented for 12-14 hours then spread on the raised beds for an initial dehumidifying, and then the patio until dry. This takes 7 days in total if the weather is good, or up to 15-20 days if there is lots of rain. Weather there is very changeable, and rain is common.

El Refugio farm and Sr Ulex



Contributing to Viani

CAMPO HERMOSO



<i>Farm</i>	Campo Hermoso
<i>Producer</i>	Ramiro Piraquive
<i>Region</i>	Santa Marta, Cundinamarca
<i>Altitude</i>	1900 masl
<i>Size</i>	24 hectares, coffee 1 hectare
<i>Varietals</i>	Castillo
<i>Processes</i>	Washed
<i>Harvest</i>	April - May, October - November

Production in the area around La Sierra and Santa Marta, south of Viani has dropped around 50% between 2020 and 2022, and is not the worst of stories from the area. Sr Piraquive has switched most of his farm to cattle, but keeps 1 hectare with 4000 trees as coffee, as a link to the past and an indulgence as he still feels attached to coffee.

Cherries are picked, pulped and fermented for 12-13 hours under water before drying in the roof of his barn on a patio under the the eaves. The average yield in a good year equates to 25 bags of green, but this year (2022), it will be around 12.

Sr Ramiro Piraquive

