



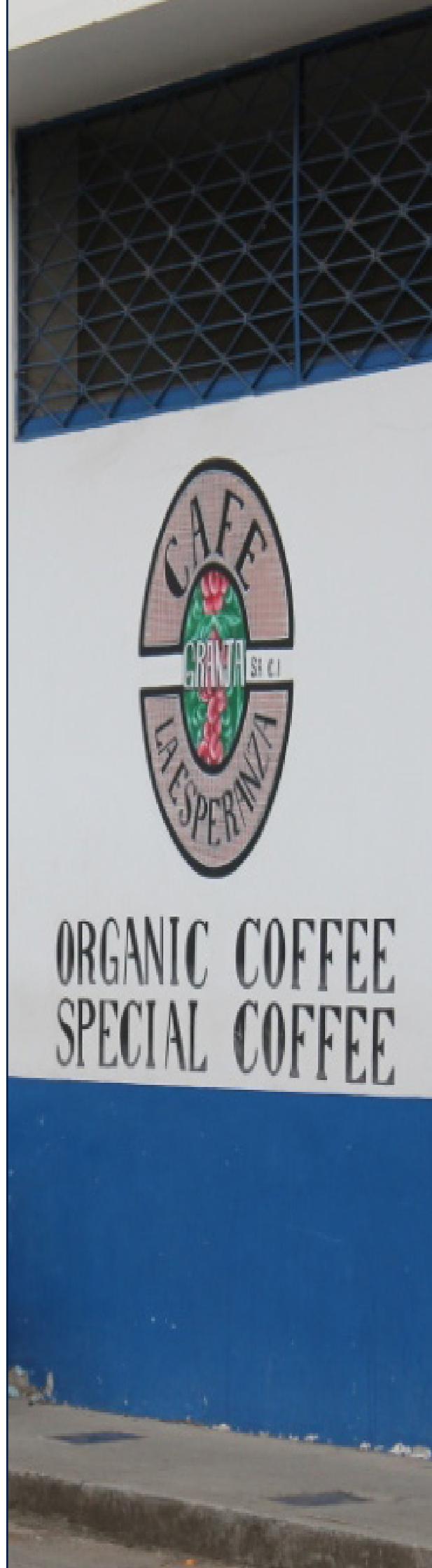
# COLOMBIA POTOSI

## SWEET VALLEY

### Profile

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Country	Colombia
Department	Valle de Cauca
Municipality	Caicedonia
Farm	Potosi
Altitude	1400 - 1860 masl
Variety	Colombia
Harvest	May – July, October - January
Process	Natural





# Colombia Potosi Sweet Valley

## **Potosi Sweet Valley**

Café Granja La Esperanza are well known for producing competition winning coffees and experimenting with matching processes with varieties to produce unique flavour profiles. Different varieties will respond at differing rates to processing methods It all began in 1930 when Israel Correa and Carmen Rosa Vega arrived in Valle del Cauca, seeking unoccupied land to start a farm and acquired Potosi. Five farms make up Café Granja La Esperanza – Cerro Azul, Las Margaritas, La Esperanza, Potosi and Hawaii.

With 188,725 trees over 52 hectares, the farm is split in to 10 lots, and grows Sidra, Mandela, San Juan, Castillo and Colombia. Sweet Valley is produced just for us, as a natural Colombia landing at a time when fresh crop fruity coffees are harder to come by. The cherry is fermented for 15 hours at a controlled temperature before being moved to a dehumidifier for another 72 hours (or so) until fully dried. It is then dehulled and bagged for export.

The Colombia coffee varietal is a hybrid of Caturra and the infamous Hybrido de Timor, a hugely influential cross between Arabica and Robusta that brings a lot of disease resistant traits to Arabica. By crossing with Caturra, members of Cenicafe, the Colombian National Coffee Research Centre were able to offer rust resistance and improved flavour profiles for coffee farmers in the mid 80's. Colombia can prove fairly unstable as a cultivar though and has seen a lot of replacement with Castillo in more recent years.



Potosi Farm