



DRWakefield

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Colombia

# CERRO AZUL

On a peak overlooking Trujillo, Cerro Azul, the first Geisha-only farm in Colombia



Colombia

## Cafe Granja La Esperanza



<i>Farm</i>	Cerro Azul
<i>Producer</i>	Rigoberto Herrera
<i>Municipality</i>	Trujillo
<i>Altitude</i>	1700 – 2000 masl
<i>Size</i>	17 hectares
<i>Varietals</i>	Geisha
<i>Processes</i>	Anaerobic, Natural, Honey, and Washed
<i>Harvest</i>	All year round

On a peak overlooking Trujillo, lies the Geisha-only Cerro Azul. Bought in 2007, the farm was full of Castillo, Colombia and a few other varietals. This changed in 2008 when the old plants were completely removed and the first Geisha in Colombia was planted, brought from Panama.

Split in to 7 lots, the original field of Geisha has now been fully renovated, but a few of the original trees remain on guard. Partly as genetic material to breed from, and partly in homage to those early days. Geisha is not the most productive of varietals, but still has a reasonable yield and the farm produces around 200 bags of green coffee each year. Both bronze and green tips grow together; bronze tipped plants with bigger spacing between the branches making for easier access, but with cherries that hold tighter to the branch which actually makes picking harder.

The slopes here are steep and often covered in colourful lichen, from red barked trees and citrus to the greener buildings and infrastructure used for processing. New steps have been cut in the pathways to improve access, but the ground is still often wet underfoot, as the clouds often cover the farm until early afternoon.

One sole full-time employee is in charge of the farm, and at times of harvest 15-20 pickers join him. Driving up to the farm you pass the yellow painted school funded by Café Granja, open to both children of the pickers that attend the farm, and the children from the nearby town too. Processing is part done at the farm. Anaerobics are fermented on the farm in sealed barrels before being moved to close by La Esperanza for drying, washed fermented for 72 hours on the farm before pulping at La Esperanza. Naturals can be done with a few variations.

### School in Cerro Azul

