



DRWakefield

EST. 1970

Colombia

ACEDGA

Members producers such as Astrid Medina and Edith Yasso participate and win the Cup of Excellence.



Colombia

ACEDGA



<i>Department</i>	Planadas, Tolima
<i>Altitude</i>	1500 – 2000 masl
<i>Varietals</i>	Colombia, Castillo, Caturra, Bourbon, Maragogype, Tabi ++
<i>Processes</i>	Natural
<i>Harvest</i>	May - September
<i>Certifications</i>	Fairtrade, Organic

ACEDGA is an abbreviation in Spanish of the name of the Association of Differentiated Speciality Coffee growers from Gaitania, Tolima. This association was conformed on December 28th of 2006 when a group of coffee producers gathered together with the objective of seeking better commercialization opportunities of good quality coffee.

Nowadays there are 75 families going after the same dream: to improve their quality of life through social projects that involve dwelling improvement, sustainable practices, Good Agricultural Practices, forest and environment conservation. 75% of members are Organic certified but have been 100% FT certified since 2019. Premiums earned have enabled them to improve water treatment.

Over time, Acedga as a company has gone through different changes that have led it to continue positioning itself, but mainly they have focused on always having excellent quality coffee, the personal and professional growth of each person involved in the organization, and the contribution they provide to society, of which they are part.

As a method of diversifying, they also offer their coffee to local markets roast and ground and associates have participated in different coffee contests in Colombia like Cup of Excellence, with member producers such as Astrid Medina Pereira and Edith Enciso Yasso winning first place.

Acedga, Gaitania Mural



Contributing to ACEDGA

LA ESPERANZA



<i>Farm</i>	La Esperanza
<i>Owner</i>	Luis Hernandez
<i>Size</i>	28.5 hectares with 10 hectares as coffee
<i>Altitude</i>	1950 masl
<i>Varietals</i>	Caturra, Bourbon, Pink Bourbon, Maragogype, Tabi, F8xCaturra
<i>Processes</i>	Washed
<i>Harvest</i>	March - June, October - December

Henry Tobar is the manager for La Esperanza, and has been busy renovating the land with new varietals such as the F8 hybrid and Pink Bourbon. Half the farm is taken up with this, but this should allow them to increase volume and quality whilst preserving a large part of the farm as forest.

Henry has created a pipe system on the farm that transports the cherries to the wet mill, where he processes it in the traditional recommended (by the FNC) style.

His innovation is on the drying method as he is using a “marquesina tipi zinc”, originally used for beans or rice. This solar drying canopy system is built under a roof with an open top which allow a constant airflow and an ambient temperature of 22 degrees since it is not exposed under direct light. Some is still dried under polytunnels, and all of it is transported to the village by mule once it is in parchment, since it needs to cross the main Ambelisa river.

La Esperanza Farm



Contributing to ACEDGA

LA LEONA



<i>Farm</i>	La Leona
<i>Owner</i>	Afranio Encizo
<i>Size</i>	70 Hectares, 20 hectares under coffee
<i>Altitude</i>	1800 - 2100 masl
<i>Varietals</i>	Colombia, Castillo, Caturra, F6
<i>Processes</i>	Washed
<i>Harvest</i>	March - June, October - December

Named after a lion because, according to Afranio the farm 'eats everything', he has been investing for over thirty years in the improvements to the property.

Trees are planted 2 metres apart to enable easy access for both picking and fertilisation, and are created with easy access to speed the journey to the beneficio from the field as a method of maintaining strict quality.

Now managed by his daughter, Laura, it has 15 full time workers growing to 30 workers during the harvest season. Laura also works with a different cooperative and so cherry from the farm is split between the two.

Cherries are macerated for 15 hours before pulping. Fermented without water for 36 hours in traditional tanks they are finally taken to drying either on a silo mechanical dryer at a temperature of 40 degrees for 70 hours or under a roof solar canopy for 15 days at a temperature of 40 degrees max.

La Leona Farm, Afranio Encizo Gaitania

