



## Passiflora

## Planadas, Tolima, Colombia

**Partner since:** 2017

**Traceable to:** 35 smallholders

**Altitude:** 1650 MASL

**Varietals:**

**Processing:** 24 to 36 hour dry fermentation, light washing, and solar parabolic mesh-base drying

**Harvest:** November December January April May June

**Booking:** February May June July

**Arrivals:** January February March June July August



## Community Context

Planadas is the largest town south of Tolima, but still isolated and lacking in infrastructure; a cause and result of the narcotics conflicts that have come to define this region. But 35 farming families have

banded together with developer/exporter/partner Cedro Alto to change that, to build on a culture of coffee growing curiosity, and to repurpose their incredibly rich ecological heritage.

## **Country Context**

Colombia and coffee are nearly synonymous. For decades, US specialty has looked to Colombia to source the entire spectrum of coffees, from all-day approachable blenders to unique and experimental competition lots. This range speaks to the diversity to be found within Colombia—diversity in climate, coffee, and culture. Colombia harvests coffee nearly year-round from the northern mountain ranges in the Sierra Nevada to the Rezuardos in the South. Some farmers negotiate directly with roasters on cup scores and track international prices. Others come from remote communities and sell to the Colombian Coffee Growers Federation (FNC) – a setter of standards and buyer of last resort for communities that have access to no other customer.

It can be most fulfilling to comb through collections and drill down past the bodega level. All that is possible within a single collection can often be scaled up if you just ask, that is if you find the right partners who care to listen. Earning trust, calibrating on coffee, and getting into a good cadence for communication are more important here than in other parts of the world.

In Colombia, quality can be found from estates at the container-load or from smallholders 1-2 bags at a time. The key is finding the right partners who can help you to cut through the noise and get to the best coffees every harvest.