



ASOPEP - Planadas - Tolima

Organic Tolima



The Cup:

Dried cherry and dark chocolate with cocoa and winey acidity and good sweetness.

Farm: ASOPEP

Asociación de Productores Ecológicos de Planadas (ASOPEP) is a young but successful coop in the town of Planadas in the Tolima region of Colombia. Founded in 2013 the organization now has 168 members making it the largest in Tolima. Its mission is to foster personal growth of its members, protect the environment, innovate in commercial business processes, and be the vanguard of specialty coffee producers worldwide. The cooperative is led by Camilo Suarez, who is known for fostering the growth of business and strength of community in the Planadas area. ASOPEP has earned a strong reputation for creating high-quality coffee in its relatively short history. The organization has a diverse group of members with 30 families with women heads of household around 30% of the coop's farmer members are between 20 and 30 years old. It has formed a youth collective that helps train young people in cupping, quality control and barista skills along with business management and education in science and technology. It is a cooperative with complete coffee infrastructure that has control of the entire coffee chain at origin: processing, quality control, transportation and commercialization. ASOPEP's

P# 23231

Farm	ASOPEP
Process	Washed
Variety	Castillo, Caturra, Colombia
Elevation	1500-1900 MASL
Region	Tolima
Country	Colombia
Harvest	May - August



dedication to quality and emphasis on education has been paying off. They are part of a small number of certified Fairtrade and Organic Coops in Colombia.



Process: Washed ASOPEP - Planadas - Tolima

Colombia is best-known for its Washed coffees. While the processing details might vary slightly from farm to farm or by association, generally the coffee is picked ripe and depulped the same day, then given an open-air fermentation in tanks or buckets for anywhere between 12–36 hours. The coffee is washed clean of its mucilage before being dried either on patios, in parabolic dryers, solar driers, or mechanically. Some Washed coffees in Colombia are mechanically demucilaged.

Variety: Castillo, Caturra, Colombia ASOPEP - Planadas - Tolima

Although this offering is not traceable to a specific variety, the most commonly grown coffee varieties in Colombia are Castillo, Caturra and the Colombia variety. This lot is representative of this blend of popular varieties, two of which (Castillo and Colombia) were developed by CENECAFE — the agronomical research arm of Colombia's FNC.



Region: Tolima ASOPEP - Planadas - Tolima

Tolima is the third largest coffee producing region of Colombia and accounts for 12% of the country's annual production. Located in west-central Colombia, this region is fully inscribed by the Andean mountains and the Magdalena river basin, making it rather remote and challenging to access. Until recently, much of the coffee growing area had been considered dangerous because of the Colombian FARC's presence. Today, Tolima has seen a drastic decline in FARC presence, allowing for increased accessibility to these nutty, tangy, fruity, and creamy-bodied coffees.



Country: Colombia ASOPEP - Planadas - Tolima

For us at Cafe Imports, there's something about Colombia. Actually, there's not "something" about Colombia, but many, many somethings that make this place particularly special among coffee-growing countries, and as famous. Everyone knows Colombian coffee—or thinks they do. However, to simply say a coffee is from Colombia is to tell just a fragment of the story, like recommending a book to a friend by only telling her the name of the publisher. To really get to know Colombian coffee is to travel thousands of miles, taste through thousands of cups, and wear out dozens of pairs of hiking boots touring hundreds of coffee farms from north to south. Even that's just the beginning—but every beautiful story needs a beginning. We have had boots on the ground (and spoons in the cup) here since our earliest days, and we fall in love over and over again with the regional variations, the varieties, the landscape, and the producers themselves. From our work sourcing strong, versatile workhorse coffees for our Excelso Gran Galope signature offerings; to our celebration of the taste of place with Regional Selects from Cauca, Huila, Nariño, and Tolima; to the discovery and development of microlots from all over the country with our export partners and the producers with whom they work closely—we simply can't get enough. Neither can our customers: Our offerings sheet comprises a wide selection of flavors, farms, and terroirs, and we will continue to explore new-to-us regions and support the mostly smallholder farmers of Colombia into the future, as long as they'll keep letting us come back again and again and again.





Sourcing: Colombia Sourcing ASOPEP - Planadas - Tolima

Our approach to sourcing coffees and developing coffee programs in Colombia has always been rooted in relationships. The large majority of our Colombian coffees are sourced through a few long-standing partnerships that have developed over time into some of our most intentional work. In any normal year, our green buying team travels to Colombia multiple times, visiting farms, meeting with producers, cupping coffees, and approving samples for exportation. Beyond this, we have been able to connect roasters with producers through origin trips and events like "Best Cup". This has resulted in the development of partnerships between roasters and producers which, for us, is an absolute joy to be a part of.

Gallery

ASOPEP - Planadas - Tolima

