

FUDAM - La Unión - Nariño - Castillo & Colombia - FLO ID 38797

Fair Trade Organic Narino

The Cup:

Intense burnt sugar with dark chocolate and mellow fresh red grape and citrus flavors. Lots of tart citric acidity with sugary sweetness.

Association: FUDAM

Fundación Agraria y Ambiental Para el Desarrollo Sostenible (FUDAM) is a 300-member association of organic-certified (and Rainforest Alliance-certified) growers that was founded in the year 2000 by just seven producers who shared a vision of sustainable agriculture as well as environmental protection and development. This group of smallholders lives in and around the small municipality of La Unión in Nariño, where the terrain differs greatly from in other coffee-growing areas like Cauca: Instead of walking up from the town to the farms, as elsewhere, here the towns are at such high elevation that the farms are typically lower elevation, surrounded by high peaks and rough road. FUDAM's membership believes firmly in the principles of sustainability that drove them to band together in the first place. When asked recently why the group continues to farm organically despite mounting pressure to rely on chemical inputs, the association's leadership explained, "This is just how we live, these are our values and our way of life." The farmers pick their coffee during the day and depulp it in the afternoon, typically

P# 25673

Farm	FUDAM
Process	Washed
Variety	Castillo, Colombia
Elevation	1500-2200 MASL
Region	Nariño
Country	Colombia
Harvest	May - September



fermenting the lots for 16–24 hours dry. The coffees are generally washed two or three times before being dried either in small "casa elbas," mechanical dryers, or parabolic dryers. The mechanical drying takes between 25–40 hours, while the other drying structures can take up to 15 days.

Program: FTO Colombia FUDAM - La Unión - Nariño - Castillo & Colombia - FLO ID 38797

Fair Trade- and organic-certified coffees from Colombia are somewhat rare, compared to the more common "Asociacion" that many farmers form with their neighbors, but producers who have the financial and organizational capabilities to become certified are very committed to both the ecological and social health of their communities. We continue to find more FTO coffees from Colombia every year and are continually impressed by the qualities coming from these programs.





Process: Washed FUDAM - La Unión - Nariño - Castillo & Colombia - FLO ID 38797

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: Colombia FUDAM - La Unión - Nariño - Castillo & Colombia - FLO ID 38797

This Catimor-type hybrid was developed by Cenicafe (the scientific research arm of Colombia's National Federation of Coffee Growers) to be a disease-resistant, highly productive cultivar; it was developed between 1968–1982 and released in 1985; it is one of the earliest Catimors on record.

Region: Nariño FUDAM - La Unión - Nariño - Castillo & Colombia - FLO ID 38797

Nariño is Colombia's southernmost coffee-growing region, bordering Ecuador to the south and Cauca to its north. While each of Colombia's various coffee-growing regions has a distinct character in the cup, Nariño's unique climate conditions contribute to the special, sparkling quality of the coffees there. The dramatic slopes and valleys that comprise the landscape in this department have direct effect on the temperature modulation that creates these high-acidity, supersweet coffees: Warm, humid air collects in the lowlands during the day and creeps gently up the mountainsides at night, a combination that allows coffee to thrive at much higher altitudes than most of the rest of the country, as much as 2,300 meters above sea level.



Country: Colombia FUDAM - La Unión - Nariño - Castillo & Colombia - FLO ID 38797

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

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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.

Sensory Profile FUDAM - La Unión - Nariño - Castillo & Colombia - FLO ID 38797

What we taste

Intense burnt sugar with dark chocolate and mellow fresh red grape and citrus flavors. Lots of tart citric acidity with sugary sweetness.

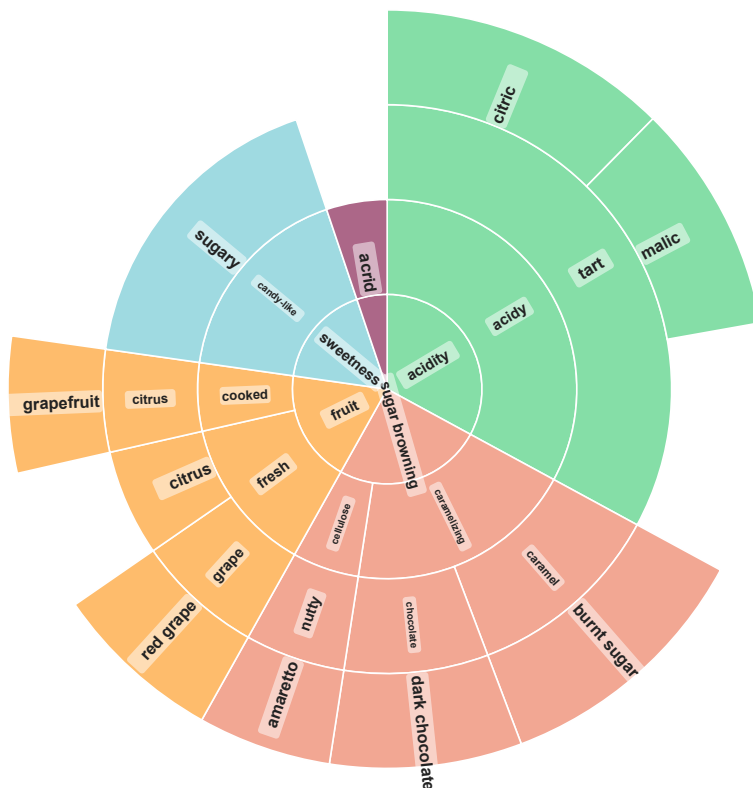
Technical

11.2%
MOISTURE

0.588
WATER ACTIVITY

687.6
DENSITY

1.35
AVG AXIS RATIO



Gallery FUDAM - La Unión - Nariño - Castillo & Colombia - FLO ID 38797









