



Alexander Cajiao Buitron

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HISTORY

Born in the village of El Agrado, Alexander Cajiao follows in his grandfathers footsteps of coffee cultivation. Their family farm is located 8 kilometers from the town center, surrounded by lush mountains and bathed in the unmistakable aroma of coffee plantations.

After studying Industrial Engineering, Alexander Cajiao realized that something was missing in life, quickly accepting his love for working with coffee.

Founding the ACC Por La Paz Association, there was a firm purpose of training the associated producers in the production of specialty coffees and seeking fair and sustainable ways to market the regions coffee.


PRODUCER

Alexander Cajiao Buitron

LOCATION

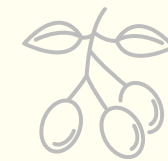


 COUNTRY
COLOMBIA

 ALTITUDE
1750 MASL

 REGION
CAUCA

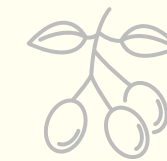
VARIETY



CASTILLO



COLOMBIA



PINK BOURBON

TECHNICAL



PROCESSING METHOD
NATURAL

60 HOURS IN CHERRY
AEROBIC FERMENTATION
BAGS.



HARVEST
APRIL-JUNE



CHARACTERISTICS
FLORAL NOTES OF JASMINE HONEYSUCKLE AND ROSES,
AND THE SWEETNESS OF VANILLA. CRISP ACIDITY WITH
A JUICY BODY, AND WILD AFTERTASTE.

