



# Farm La Orquidea

**Natural Processed**



**Producing Farmers: Emilse Taborda & Fernando Rojas**

Region: Antioquia, Colombia

Elevation: 5,577 ft.

Coffee Variety: Arabica Castillo Rosario & Variedad Colombia

Process: Natural process

Tasting Notes: Ripe berries, dark chocolate, and molasses.

Silky body, medium juicy acidity with a clean and delicate aftertaste.

Roasting Profile: Medium Light Roast

[www.chapoleracoffee.com](http://www.chapoleracoffee.com)

## About the Farm

Finca La Orquidea was founded in 1995 by Fernando Rojas and Emilse Taborda. When the two of them got married, Emilse's father, Gustavo, gifted them a small portion of land so that they could build a house. After that, they started to slowly purchase more pieces of land around the house in which they planted coffee. Today, Finca La Orquidea has an extension of 4 hectares. The farm is located at an elevation of between 1600 and 1700 meters at a village called Loma del Guamo in Titiribí Antioquia, and the varieties produced are Castillo and Colombia varieties. Emilse and Fernando also have a son, his name is Clingxman. He worked full time at the farm for many years before moving to the city. He goes to the farm every weekend however and helps his parents as much as he can with the farm work.

