



COLOMBIA

VILLA TERESA

THE FARM AND ITS PRODUCER

Martha Rodriguez Ospina, the eldest among seven siblings in the Rodriguez Ospina family, leads as a single mother and the family's head. She represents the third generation of coffee growers, with the family legacy of coffee cultivation spanning 80 years since her grandfather initiated the tradition. The land transitioned from her grandfather to her parents and then to their seven children. To boost income and profitability on their small farm, Martha shifted from traditional coffee varieties to the high-value Geisha variety. By mastering the cultivation and processing of Geisha coffee, she positioned herself to compete in the specialty market. In 2021, with her brothers' help, Martha introduced natural processing methods and developed an anaerobic fermentation protocol to enhance coffee complexity.



“A portion of the farm’s coffee sales is dedicated to supporting community initiatives, including nursing homes, medical aid, and school collaborations.”



FARM’S INFORMATION

Name	Villa Teresa
Total Area	7 hec
Coffee Area	6 hec
Village	El silencio
Altitude	1800 MASL
Variety	SL28
Harvest period	April - June
Producer’s name	Martha Cecilia Rodriguez



PROCESS

The process begins with handpicking the ripest cherries, followed by a density-based selection and a careful manual inspection. The cherries are then placed in sealed tanks for fermentation, which lasts approximately 90 hours, followed by sun-drying for a period of 25 to 30 days.

LOT ID	ATT240121
PLANT	Arabica
ALTITUDE	1820 - 1950 meters
VARIETAL	SL28
PROCESS	Anaerobic Natural
SCREEN	15+
HARVEST YEAR	2024
TASTE PROFILE	Cherry, praline, marzipan, bold mouthfeel, dark chocolate aftertaste
SCA SCORE	85.5