

# ALEX BERMUDEZ

CASTILLO Y09 – WASHED

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ORIGIN: COLOMBIA

FARM: PARAISO

REGION: CAUCA – PIENDAMO

ALTITUDE: 1960 MSL

AREA: 4 ½ HECTARES

SHADE: NATIVE TREES

Alex Bermudez, born in Bolivar Cauca, co-owner of the El Paraíso farm located in the municipality of Piendamó in Cauca, came to the world of coffee under the influence of his brother Diego Samuel Bermudez who, thanks to his studies in agricultural business administration, came to learn and become quite interested in this topic.

Although the family was not a coffee grower, they had a farm where Diego was able to start planting his first coffee crop, where he would pave the way not only for himself, but also for his family who supported him in the idea.

This is how one day Alex gets the opportunity to work with his brother, leaving aside his law career. Diego, due to his extensive knowledge, begins to work in the national federation of coffee growers and it is Alex who is left with the role of taking charge of the farm, completely unaware of the subject, accepts trusting in the teachings of his brother, who without hesitation endowed him with the knowledge absolute to work hand in hand, this is how as a team they took it upon themselves to go beyond traditional techniques, even creating their own equipment to produce a very high quality coffee.

Today Alex Bermudez is the quality director of INDESTEC S.A.S, a family business whose purpose is to improve the conditions of production, processing and marketing of specialty coffee in the world, thus helping large and small producers.

family work is what has made Alex feel so grateful and lucky today, because as he himself says, material things do not matter but the other earnings he has obtained thanks to coffee, satisfaction, learning, love for work, family unity and above all the power to help so many coffee growers who, like them, begin an unknown path with much sacrifice as is the world of the coffee grower.

# Y09

**FARM ALTITUDE:** 1960 M.A.S.L.

**FERMENTATION:** AEROBIC AND ANAEROBIC

**MICROORGANISM:** YEAST PARAISO YELLOW FRUIT

**TECHNIQUE:** WASHED WITH THERMAL SHOCK

**PROCESS:** WASHED WITH ESPECIAL FERMENTATION

**NOTES:** FRUITS, RED APPLE, PEAR, CARAMEL

## PROCESS

### + DETAILS

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- STEP 1. The process of this profile begins with the correct harvest of the coffee cherries, at an optimum moment about to ripen.
- STEP 2. Then the coffee cherries are disinfected with ozone, and they are transferred to the cherry fermentation tanks, in which an anaerobic fermentation process is carried out for 36 hours submerged in water.
- STEP 3. Then the coffee is pulped and mucilaginous; the mucilage and pulp are taken to the pilot plant to carry out the production of specific microorganisms to process and generate the culture medium that

contains the precursors of aromas and flavours produced in fermentation

- STEP 4. This culture medium is then added to the fermentation tanks for 12 hours to pressure-fix the precursors to the coffee beans.
- STEP 5. Then a thermal shock process is carried out to fix a greater amount of precursors and seal the coffee for a good drying process.
- STEP 6. Drying in a dehumidifier to eliminate humidity, preserving the soft notes of the coffee and avoiding over-oxidation of the coffee bean and the arrest of metabolic processes to avoid over-fermentation.
- STEP 7. Stabilisation and storage in a cool place.
- STEP 8. Selection and threshing according to quality standard.