



Finca La Cordillera

Coffee Farm

Finca la Cordillera is located in a small village called Pueblito de San José in the Amagá municipality of the Antioquia department of Colombia. The farm is located at an elevation between 1630 and 1830 meters, which allows for a wide selection of flavor profiles within the different lots in which the farm is divided.

The farm has a land extension of 14 hectares. Half of the property is planted on coffee of the Castillo varietal and the other half is planted on forest intended to preserve and protect the natural resources of the mountain. The average production of La Cordillera is about 24.000 pounds of coffee each year.

José Fernando Montoya, the producer, has been working with coffee during his whole life. He is very knowledgeable about the importance of coffee quality and the main role that farming and processing of the beans play in the final product. His farm is located in a exceptional microclimate that usually provides natural shade by the fog in the morning, sun in the afternoons and rain at night. The nutritious soil is also a key to the complex flavor of this coffee.



Producer: José Fernando Montoya Ortega



The exceptional coffee produced at Finca La Cordillera is known for its sweet, floral and vanilla-like aroma, followed by sweet, citric, floral and chocolate notes that combined with a clean cup and medium body provide a unique cup of coffee.

José Fernando ensures his coffee is picked at the right point of ripeness avoiding any immature cherries on the pot. He is also very careful regarding the fermentation process allowing his coffee a fermentation of 48 hours max. After this, the beans are washed with clean mountain water and then dried. The detail-oriented process along with the rich soil and proper fertilizing procedures make of this a Specialty- Single Origin Coffee worth of international recognition.

