Colombian COFFEE FOR THE WORLD

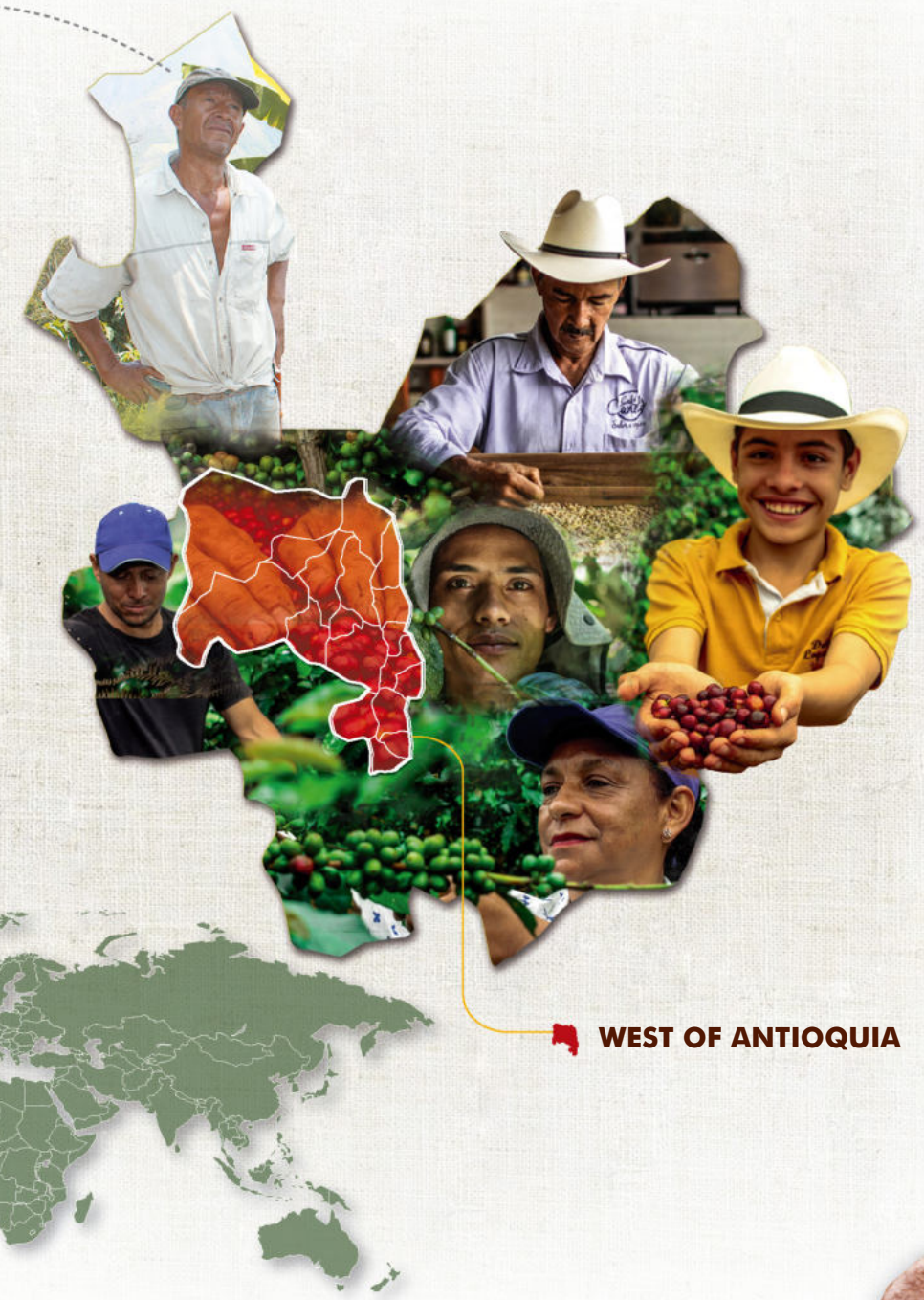
West of Antioquia

ZIJIN | CONTINENTALGOLD Minería Moderna

Colombian COFFEE FOR THE WORLD

In Colombia, a country located in the north of South America, there is a region called **Antioquia, a privileged territory,** characterized by its geographical diversity and natural wealth. In the West of this region, the gold mining company, **Zijin–Continental Gold**, develops its **Buriticá Mining Project** and, under its sustainability model, it supports the region's progress through different programs and projects.

One of these projects has been focused on accompanying **six young local coffee entrepreneurs** who lead local businesses in their municipalities, generating employment for many coffee growers and families in their area, bringing more opportunities and ensuring the generational connection of the coffee tradition.



Supporting these six companies has helped them to consolidate a **regional coffee** that stands out by the smell, taste and characteristics that the West of Antioquia offers in a **delicious cup of coffee.** The leadership of these young people has brought innovation, dynamism, social awareness and fresh perspectives that perfectly complement and **promote the tradition of this profession.**

In the following pages, you will find more information about the stories of these young people, who believe in the coffee tradition of their ancestors, and work every day to bring a better coffee to the table, while continuing to bet on the development of their families, communities and the region. We invite you to read this information, to be part of this **story of progress** and to bring a bit of **Colombian flavor to your table**, through an exquisite cup of coffee from the West of Antioquia.

COFFEE IN ANTIOQUIA

The following are some of the general aspects of coffee growing in the Department:

- It is the second largest coffee producing department in Colombia.
- It has a coffee tradition of more than **150 years.**
- It has **79,452** coffee growers, located in **94** of its **125** municipalities.
- It represents **14%** of the producers at a national level.
- It contributes with **50%** of the production of roasted coffee, at a national level.

COFFEE IN WESTERN ANTIOQUIA

This region is made up of 19 municipalities, and coffee is one of the main productive activities carried out in the area by vocation. In this area of the department we find the following data:

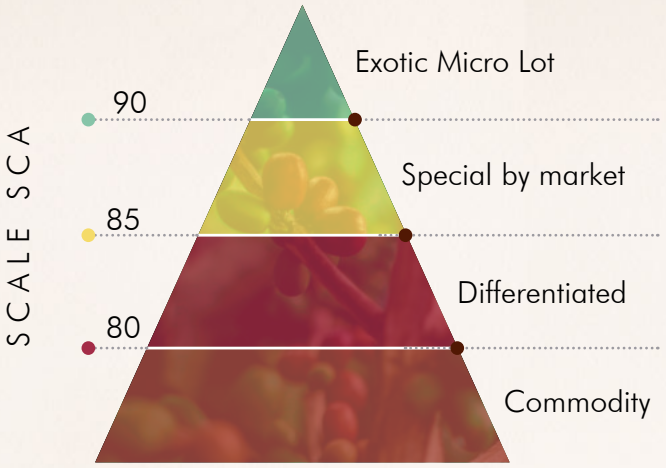
- **501** coffee villages
- More than **200,000** coffee growers
- **26,503** coffee farms
- **19,313** hectares in production
- **309,040** loads of coffee per year
- **38,630** tons of dry parchment coffee per year.

OUR OFFER OF COFFEE IN THE WEST OF ANTIOQUIA

Leaders and beneficiaries: **6** young leaders and **86** beneficiaries in **5** municipalities

Available coffee: 100,000 kg of dry parchment coffee in harvest.

Cup profile: We have four related profiles below:



4. We are in the process of reaching this peak

3. With a contribution of **15%** of the total production

2. With a contribution of **30%** of the total production

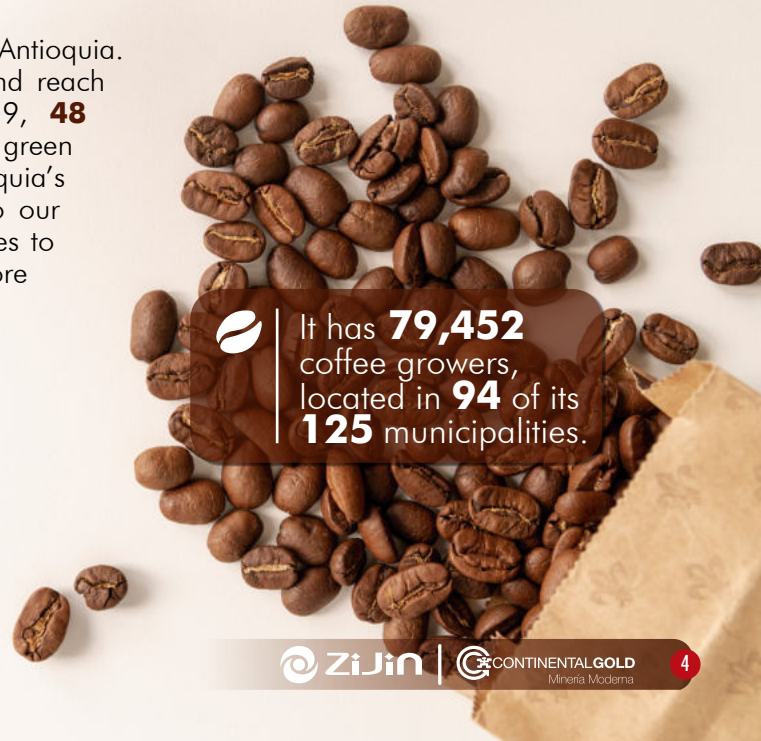
1. With a contribution of **55%** of the total production

The coffee tradition of western Antioquia, in the hands of a generation that exalts the product, strengthens its roots and makes families proud of their region.

More than **200,000** coffee growers live in western Antioquia. They work every day to produce quality coffee and reach international markets. Between 2018 and 2019, **48 million kilograms of roasted,** ground, and green coffee were consumed in China.To bet on Antioquia's specialty coffee is to help bring more progress to our communities, and to continue creating opportunities to bring a soft and delicious coffee to the table of more people in this country.

Stories with a coffee aroma

We invite you to read more information about each of the young coffee growers who lead six organizations in five of the municipalities of Western Antioquia, to contribute to the development of their communities, and with whom we have consolidated a coffee region of Western Antioquia for the world.



It has **79,452** coffee growers, located in **94** of its **125** municipalities.

CAFÉ PANORAMA

Leader: Didier Higuita
Municipality: Buriticá

Café Panorama was created in December 2014 by Didier Higuita, son of Juan Higuita and Márgela Úsuga, from whom Didier inherited the tradition of working with the coffee bean. Don Juan's family has always had a coffee farm in the village of Sincierco, three hours from the town of Buriticá.

Like his father, Didier has been a visionary in the business of producing specialty coffees. That's why he trained as a barista. He has been in competitions in Colombia and the United States. In 2018 he was champion of barismo in two times: in the Colombian championships of barismo of Pergamino Coffee, and Rituales. In 2019 he toured the country with the National Federation of Coffee Growers.

Café Panorama has all the experience that Didier has gained and the tradition of his family. In addition, he has an association with 25 producers from Buriticá and different business allies in Colombia, to financially leverage in fertilization activities, drying units, processing units, new plantations, thus strengthening their productive units.

Coffee characteristics of Café Panorama

Type	**Special Coffee**	**Traditional Coffee**
Municipality	Buriticá	Buriticá
Village	Sincierco	Sincierco
Coffee Farm	Panorama	Panorama
Height (masl)	1.800	1.800
Variety	Castillo, Caturro, Colombia, Typical	Castillo, Caturro, Colombia, Typical
Fermentation	120 hours	48 hours
Type of benefit	Washed	Washed
Drying process	Canopy in the sun	Canopy in the sun
Score range (SCA)	86	83
Description	Honey, yellow fruits, fudge	Caramel, maple syrup, nuts
Notes	Medium acidity and creamy body	Medium acidity and creamy body
Allies:	Works with 25 producers in Buriticá	

CAFÉ CANELO

Leader: Julián Cardona Restrepo & Gabriel Mazo Correa
Municipality: Cañasgordas

In the year 2013, after repeated coffee crises in Colombia, Julián Cardona, son of coffee growers Darío Cardona and Ligia Restrepo, from the municipality of Cañasgordas, took the initiative to start his own coffee brand, which he named "Café Canelo", in honor of the village where his parents' farm is located. The purpose of this undertaking was to reduce the gap between the producer and the final consumer, in such a way that would compensate the work done in the field, and would translate into a better quality of life for the coffee growers: his parents.

In 2016, he allied with Gabriel Mazo, who had his own enterprise, Made in Cañas, with which he promoted the commercialization of local products by means of territorial marketing to turn the attention of the public towards the region, especially, to Cañasgordas. These young people quickly understood each other and made a synergy in which they took advantage of each other's strengths.

That year they opened the point of sale in Santa Fe de Antioquia, consolidated the brand and formed a partnership. They gave more strength to an enterprise that initially sold coffee in Medellin and Cañasgordas, thinking in a business that would contribute to the generational relay of coffee and that would also involve the whole region.

Characteristics of Café Canelo's coffee

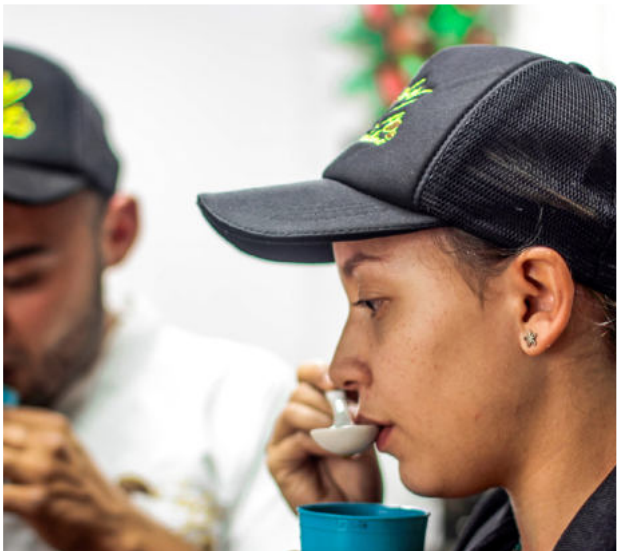
Type	**Special Coffee**	**Traditional Coffee**
Municipality	Caicedo	Santa Fe de Antioquia
Village	Pensilvania	El Filo
Coffee Farm	Pensilvania	Associative Coffee Group
Height (masl)	2.200	2.230
Variety	Caturro	Blend, Caturro, Colombia, Castillo
Fermentation	120 hours	48 hours
Type of benefit	Washed	Washed
Drying process	Coffee canopy	Roof dryer
Score range (SCA)	86	82
Description	Citric acidity, silky body	Citric acidity, silky body
Notes	Sugar cane, red wine, fruit	Red fruits, red wine
Allies:	It works with 25 producers in the area.	

CAFÉ AROMA GIRALDINO

Leader: Miguel Antonio Cubillos
Municipality: Giraldo

It is a project created in 2017 by Miguel Antonio Cubillos López, a young entrepreneur from Giraldo, and grandson of one of the first planters of this national flagship grain in the municipality. This project was born as a social proposal, taking into account the need of some coffee growers to improve the qualities of their coffee and crops, as well as the intention to seek some recognition for the growers of the bean and their process to obtain a high quality coffee, better income and quality of life for the farmers.

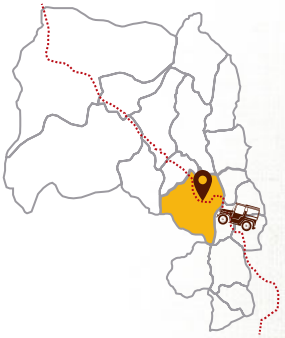
The corporate purpose of Café Aroma Giraldino is based on the purchase of specialty coffees from the region, for their transformation and commercialization in parchment, roasted beans and ground roast.



Characteristics of Café Aroma Giraldino's coffee

Type	**Special Coffee**	**Traditional Coffee**
Municipality	Giraldo	Giraldo
Village	Sierrita	Sierrita
Coffee Farm	NA	NA
Height (masl)	2.000	2.000
Variety	Caturro	Caturro
Fermentation	36 hours	12 hours
Type of benefit	Washed	Washed
Drying process	Coffee canopy, patio in the sun	Coffee canopy, patio in the sun
Score range (SCA)	86-87	82
Description	Delicate floral, juicy acidity, creamy body	Chocolate, panela, medium- juicy acidity
Notes	Sweet honey, tangerine, figs	Lime, Orange, medium juicy acidity
Allies:	Works with 80 producers in the area	

CAFÉ DULCE LEGADO



Leader: Eduard Adolfo Alcaraz Guzmán
Municipality: Santa Fe de Antioquia

In the heart of the mountains of Santa Fe de Antioquia there is a village called La Mesa, where you can still get there by mule and in the same way transport the flagship product "the coffee", which is also the main way to obtain income.

There lives the Alcaraz Alcaraz family, composed of three members: Eduard, Carolina and Yorlan, who one day, overwhelmed by the lack of opportunities and the difficult economic conditions of the village, migrated to the urban area of the municipality. There, they began to study agricultural production, a window that opened up a line of market for coffee and its different forms of production and commercialization.

So they took the risk of tasting the coffee from their crops, where they had not seen opportunities before, and discovered there unique characteristics that allowed them to make it known and show its different flavors and consumption trends to the inhabitants of the municipality. This is how Café Dulce Legado was born in 2018. From that moment on the family is dedicated to the production and commercialization of differentiated coffees in dry parchment and roasted coffee.

Characteristics of Café Dulce Legado coffee

Type	**Special Coffee**	**Traditional Coffee**
Municipality	Santa Fe de Antioquia	Santa Fe de Antioquia
Village	La Mesa	La Mesa
Coffee Farm	La Escuadra	NA
Height (masl)	2.050	2.000
Variety	Castillo, Caturra, Colombia	Castillo, Caturra, Colombia
Fermentation	72 hours	36 hours
Type of benefit	soft washed	soft washed
Drying process	African bed / Sun canopy	African bed / Sun canopy
Score range (SCA)	84 - 85	80 - 83
Description	Floral, fruity, sweet, medium acidity and creamy body.	Yellow fruits, sweet
Notes	Honey, pollen	Sweet cane, caramel
Allies:	It works with 10 producers in the area.	

ASOEQUIDAD
MUJERES CON SABOR A CAFÉ

Leader: Niny Johana Roldán
Municipality: Frontino

In 2017, with the intention of benefiting displaced women and those over 50 who had suffered from the vulnerability of their rights, economic discrimination and machismo, Asoequidad "Mujeres con Sabor a Café" was born in Cabras village in the municipality of Frontino. Johana Roldán, one of the leaders of this project, is from the village El Limón and was a victim of the armed conflict. She, along with seven other women and five men, is an example of the work of this association, regardless of gender.

Today Asoequidad is strengthened and seeks the generation of more employment, educational opportunities and the formation of the seedbed of young coffee growers for their community, within the framework of agricultural activities with a more technical, associative and entrepreneurial vision, contributing to the reduction of the indices of violence and inequality in the municipality.

Characteristics of Mujeres con Sabor a Café's Coffee

Type	**Special Coffee**	**Traditional Coffee**
Municipality	Frontino	Frontino
Village	Cabras	Cabras
Coffee Farm	Asoequidad	Asoequidad
Height (masl)	1.600	1.600
Variety	Castillo, Caturra, Catimor	Castillo, Caturra, Catimor
Fermentation	60 hours	24 hours
Type of benefit	Soft washed	Soft washed
Drying process	Coffee canopy	Coffee canopy
Score range (SCA)	84	80 - 83
Description	Red fruits, citrus, sweet, medium acidity	Clean, soft, delicate cup
Notes	Panela, caramel	Sweet, panela
Allies:	It works with 13 associated producers.	

CAFÉ MUSINGA

Leader: Óscar Aleyson Cardona Sepúlveda
Municipality: Frontino

After finishing primary school, Aleyson Cardona Sepulveda, a young man from Frontino, decided to work with his father as a day laborer, helping with household expenses and the education of his younger siblings, for approximately eight years.

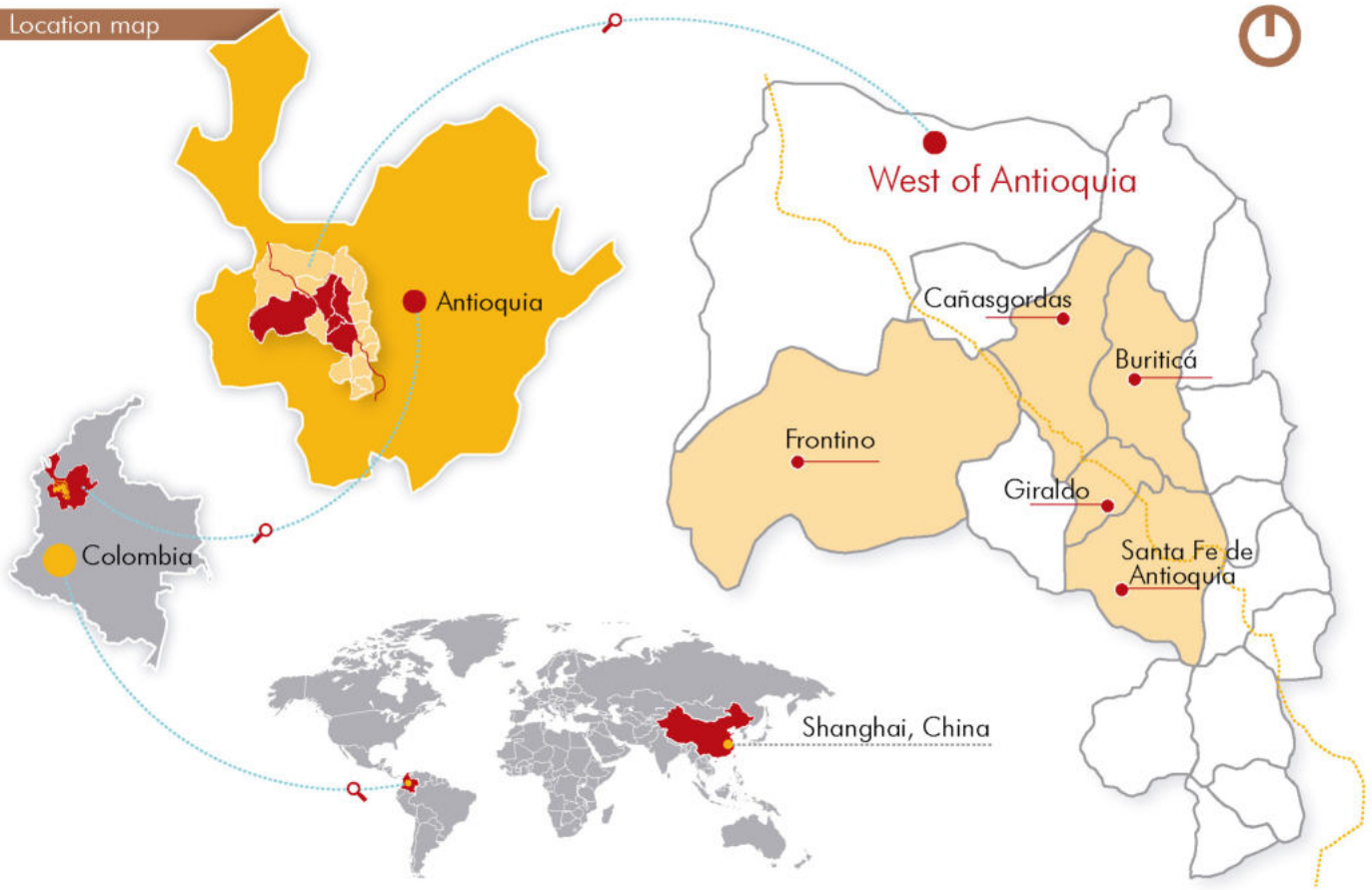
In 2014 he bought a small plot of land from his grandfather to continue the family coffee tradition. He began planting 1,500 trees, and with his brother they planted 1,500 more. Together with Johana Roldán he was part of Asoequidad, "Mujeres con Sabor a Café".

After their experience with Asoequidad, and with the help of their brothers, they decided to acquire another piece of land to increase the amount of trees and to start the project "Café Musinga". At present, the brand has 8 producers allied with whom it works to continue contributing to the development and generation of employment in the area.

Characteristics of Café Musinga's coffee

Type	**Special Coffee**	**Traditional Coffee**
Municipality	Frontino	Frontino
Village	Llanos de Musinga	Llanos de Musinga
Coffee Farm	El Zarzal	El Zarzal
Height (masl)	1.400	1.400
Variety	Castillo	Castillo
Fermentation	60 hours	24 hours
Type of benefit	Soft washed	Soft washed
Drying process	Patio in the sun	Patio in the sun
Score range (SCA)	86	80-83
Description	Red fruits, plum, wine, low acidity, light body	Clean soft, red fruits, delicate
Notes	Prune, wine	Sweet, panela
Allies:	It works with 8 producers in the area.	

Location map



*In addition to these six coffee units, as part of the social commitment and to promote ecotourism in the Western Antioquia region, at the El Porvenir farm, Café Canelo offers unique experiences to be a coffee farmer for a day. This activity generates social awareness about the importance of this work in the territory.

Our allies on this path
Allies on this path

Federación Nacional de Cafeteros de Colombia
Comité de Cafeteros de Antioquia

CAMARA DE COMERCIO DE MEDELLIN PARA ANTIOQUIA

Cámara Colombo China de Inversión y Comercio
哥伦比亚中国投资贸易商会

BASAL TRADING
SEGUIMOS CONECTANDO MERCADOS 2010-2020

RUBIATA

CAÑASGORDAS ANTIOQUIA

MUNICIPIO DE GIRALDO

With the purchase of this coffee, **you contribute to the progress** of Western Antioquia and to the economy of hundreds of **rural families** in the region. In addition, you will have in your hands a product characterized by its **softness,** and the **love** and **delicacy** with which many of our women harvest the **bean.**

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