



CENTRAL COOPERATIVA INDÍGENA DEL CAUCA  
CAUCA – COLOMBIA



## LA LAGUNA RESERVE

### Key Information:

Cooperative: CENCOIC

Reserve: La Laguna Siberia

Association: Manantial

Number of Families in the Association: 12

Department: Cauca

Altitude: 1700-1850 masl

Varieties: Colombia, F6, Castillo, Caturra, Típica & Tabí

Process: Washed

### Story of the Association:

La Laguna Siberia Reserve is located in the North-Eastern part of Cauca Department in between the two municipalities Caldonó & Piendamó. The average temperature throughout the year is 20 to 24 degrees Celsius. Manantial is a small producers association that represents just 12 families! They formed an association to manage, control and coordinate their coffee because they were fed up with being taken advantage of by middle men in the area. They got in touch with CENCOIC and got themselves Fairtrade certified which kick-started their quest for quality and better prices for their coffee. They joined CENCOIC in 2014 with this aim and as you will see from the cup profile of their coffee, they have reached their goal pretty fast! The majority of the community speak Spanish as their mother tongue but there is currently a drive to recuperate the local language Nasa Yuwe. More bilingual schools have been created as a result.

### Story of Cencoic:

Cencoic, which stands for Central Cooperativa Indígena del Cauca, is a group that we have been working with since 2008. They are a cooperative comprised of indigenous reserves in the Cauca region and they also export their own coffee.

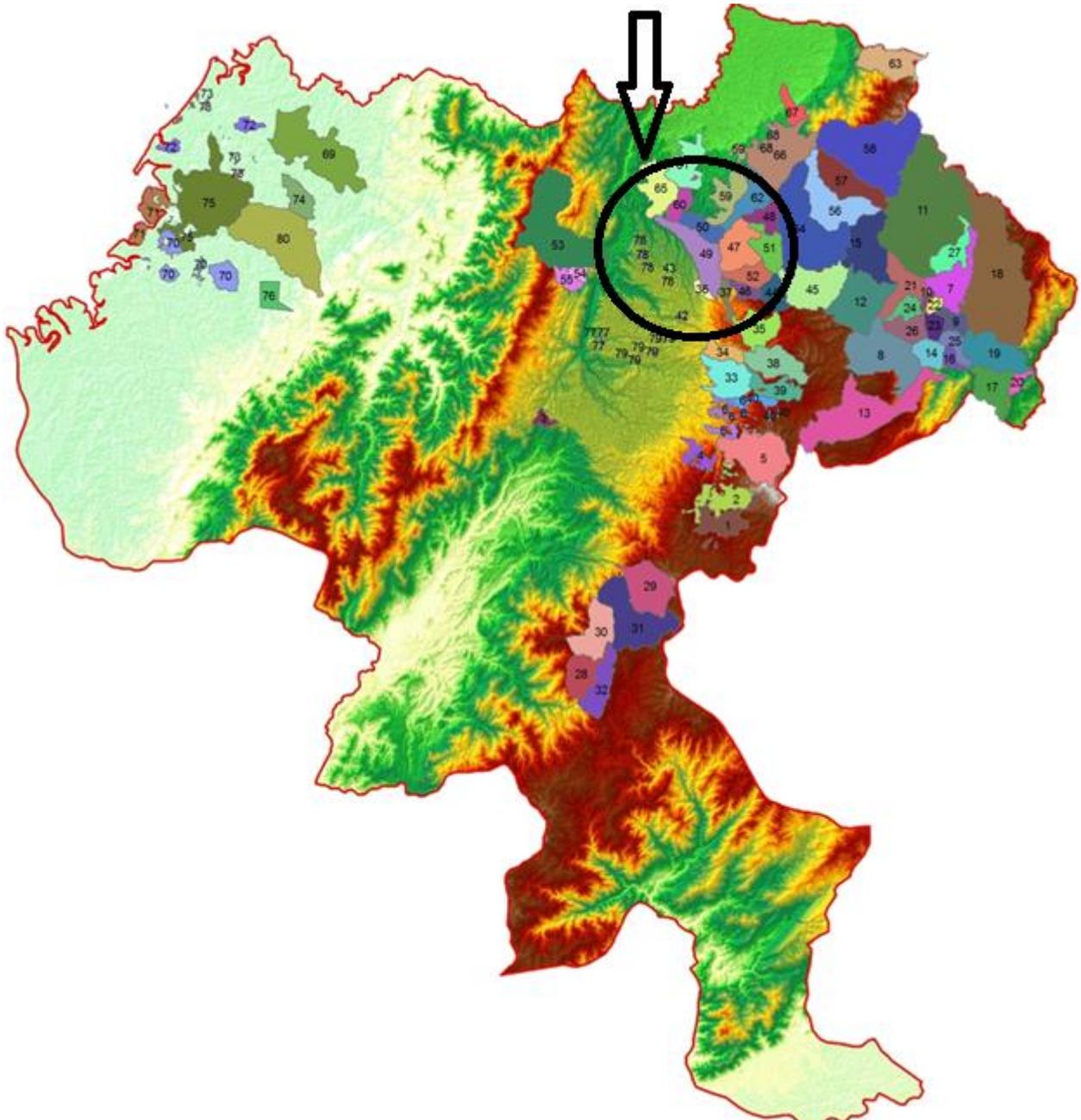
The Cauca region used to be very different place to what it is now – years of armed conflict have given way thanks to all the hard work of the Colombian people & the Government resulting in an area that is now much more stable and the process towards peace is allowing Cencoic to flourish. Cencoic has seen steady growth over the last 5 years as more and more families from farming communities in their native geographical reserves are producing the right quality for export. Cencoic are also working with new reserves in the region which they previously found were inaccessible due to the geo-political situation and unstable and inherent dangers associated with said areas. The typical farmer in the cooperative has around 1 hectare of coffee growing land at an average altitude of around 1800 masl. Common varieties include: Caturra, Colombia, Tabi and to a lesser degree, Castillo.

Cencoic export high quality coffee with boundless character and each reserve has its own unique terroir that makes itself present in the cup. In the Valle del Cauca region and Cauca region they grow a lot of sugar and it's safe to say the coffees exhibit a similar sort of sweetness! In Colombia they make a particular type of sugar called 'panela' which is similar to treacle and the flavours of



which are commonly found in these coffees. Plantain, pineapple, yuca, lemon and orange are all commonly grown throughout the region in amongst the coffee.

Coffees across all the reserves are de-pulped, fermented & dried at the farm. The farmers deliver their parchment to the local collection warehouse where it is weighed and recorded before being received in to the warehouse in Popayan to be cupped and then dry milled (the process of removing husks and grading coffee) for export at a mill in Popayan before being trucked to the port of Buenaventura.



*Map of Cauca and location of La Laguna Reserve (Number 49)*