

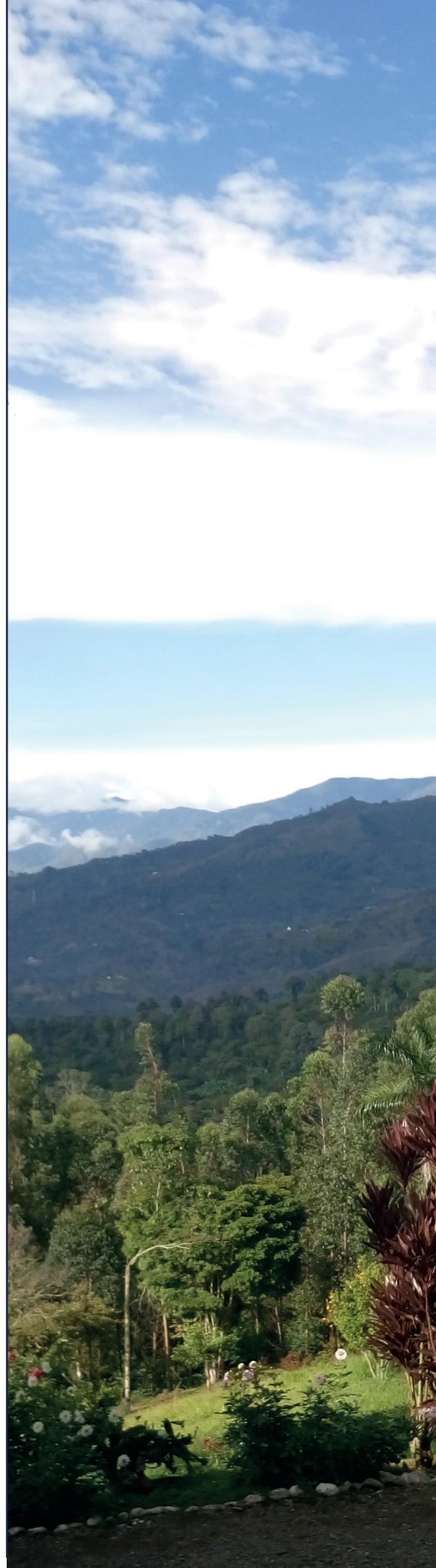


# MUNCHIQUE RESERVE

## Profile

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<b>Country</b>	Colombia
<b>Department</b>	Cauca
<b>Reserve</b>	Munchique Los Tigres
<b>Cooperative</b>	CENCOIC (Central Cooperativa Indígena del Cauca)
<b>Association</b>	Nasa Pkakjera Uss Ya Txnxisa (NAPUY)
<b>No. of families in Association</b>	129
<b>Altitude</b>	1500 -1900 masl
<b>Varieties</b>	Colombia, Caturra, Típica & Castillo
<b>Process</b>	Washed





## Colombia Munchique

# Munchique Reserve

Munchique los Tigres reserve is located in the Santander de Quilichao Municipality on the central mountain range in Cauca. The river Mondomo dominates the reserve, snaking its way around the various ravines and mountain roads. Situated at a range of 1500 to 1900masl, the association who grows coffee in this beautiful area is called Nasa Pkakjera Uss Ya Txnxisa (NAPUY). They joined Cencoic in 2012 and back then only 39 families were producing coffee for the Association. It now boasts 129 families and has its own warehouse for receiving coffee. This allows them more control over the supply chain. Most of the community speak Spanish as their mother tongue but there is currently a drive to revive the local language Nasa Yuwe. More bilingual schools have been created as a result.

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.

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 grow a lot of sugar and it's safe to say the coffees exhibit a similar sort of sweetness!

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.



View of Cauca region