

LEOPOLDO YANES

Sustainable & High Impact Microlot

Varietal	Typica & Bourbon
Process	Washed
Harvest	February 2025
Harvest method	Hand picked 🖐️
Post-harvest	Only ripe cherries are harvested, taking care of the tree. Coffee is then pulped, put into tanks, & applied a washed process with a traditional fermentation. Then is taken to the drying station
Dry method	Natural, sundried
Screen size	SC 17-15%
Selection	2F
Humidity	10.5%
Density	0.74
SCA	85.25
Descriptors	Apricot, Almond, Malt, Medium length, Juicy acidity, Silky body
Package	Natural fiber sacks 100% biodegradable + GrainPro bag
Presentation	60kg sacks
Code	A25101

Origen	Santiago Mariño. Estado Aragua, Venezuela
Asociation	Proyecto Paya
Farms	La Unión, La Luisa, San José, La Palma
Temperature	18°C [average]
Altitude	1.650 m.a.s.l. [average]
Pluviosity	910mm/year
Plantation	Sustainable, partial shade
Category	Single Origin

THE PERFECT COFFEE, A SHORT STORY

Casa Paya is a large Farm that is divided into several smaller Farms: La Union, La Luisa, San José, La Palma. Each of these farms is managed by a person appointed by Leopoldo Yanes, the owner. This management model is peculiar but very positive. To understand it, we need to go back a few years to when Casa Paya underwent a period of “invasion” of their land. Instead of trying to reclaim the land and chase off the people concerned, Léopoldo and his family decided to accommodate them and integrate them into their “business model” by offering them the possibility of receiving a direct benefit from selling the coffee in the invaded land, in exchange for managing the coffee plots. This social context has been very positive for the community and could serve as a model for other coffee-growing areas. Their goal is to become a role-model in the coffee growing areas, and improve the quality of the coffee they produce.

