COLOMBIA – HUILA – CASTANO

Colombia • Huila



ABOUT THIS COFFEE

This microlot is of the Pink Bourbon variety of course and was carefully handselected for ripeness by local and itinerant pickers. The cherry was first weighed, de-pulped and fermented for 60 hours in bags. Afterwards was washed and left to dry mechanically for a period of 60 hours to achieve moisture content of 10 - 11%.

Producer	**Castano Jefferson**
Species	**Arabica**
Varieties	**Pink bourbon**
Process	**Washed**
Drying	**Guardiolas**
Altitude	**1700**
Harvest	**May - July**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT