LA GRANADA

Colombia • Huila • Acevedo



ABOUT THIS COFFEE

Don Gabriel Castaño owes a great deal to the variety of coffee he grows, pink bourbon. Although he initially started growing coffee to improve his family's income, exchanging his work for a 5-hectare farm, La Granada, the first few years were not easy.

Until Don Gabriel discovered pink bourbon and its resistance to coffee rust, as well as the fact that it makes excellent coffee. From then on, he produced this variety exclusively, to the point of influencing all the neighboring producers, who renamed it “Castaño”!

To produce this micro-lot, the pink bourbon cherries are hand-picked. They were kept intact for 96 hours, before being fermented for another 96 hours. The cherries were then washed and left to dry in parabolic dryers for 20 to 30 days.

Farm	**La Granada**
Producer	**Gabriel Castano**
Species	**Arabica**
Varieties	**Pink bourbon**
Process	**Washed**
Drying	**30 days mecanical dryer**
Altitude	**1700**
Harvest	**March - June**
Type of harvest	**Manual**

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