

Guido Montenegro - Cauca (GrainPro)



This microlot offerings comes to us from producer Guido Hernán Montenegro Lopez of the village of La Paz, located in Cauca's El Tambo municipality. Guido lives on his 4 hectare farm with his mother Sixta Tulia, and his sister Alba. He has been producing coffee for more than 35 years and started to do so by growing Caturra in his mothers backyard. The family had to leave the farm for a period of time due to conflict in the region but as of late, they have returned and rejuvenated their coffee trees (4,000 in total). Guido is extremely dedicated to growing coffee to help with his mother's health issues (she is 82 years old).

As for harvest and processing, Guido picks only the ripest cherries every 21 days during the harvest season and depulps them in the afternoons on the same day they were picked. He uses his traditional 2 outlet pulper and leaves the coffee to dry-ferment for a duration of 15 hours. Once fermented, the coffee is then washed 5 times to ensure maximum cleanliness. He then places his coffee on his patio for an average of 5 days until he feels it has reached a stable and desirable moisture content.

For more information on Colombian coffee, visit our [Colombia](#) origin page.

ID# 9816

Origin	Colombia
Region	Cauca
Farm	El Topacio
Variety	Castillo, Caturra, Colombia
Altitude	1940 masl
Proc. Method	Washed

Gallery Guido Montenegro - Cauca (GrainPro)

