

Huila Best Cup - Andres Giron - Finca El Cedro - El Retiro - San Agustin (GrainPro)



Andres Girón Gómez was especially pleased to do so well in the Best Cup competition, and afterward he said, "I had never lived such a beautiful experience. My aim i to make the coffee that I produce at the farm get recognition, and continue learning more and more about coffee to keep offering a high-quality product." Don Andres started farming coffee when his father gave him and each of his siblings a plot of land six years ago. Don Andres planted Caturra and Red Bourbon to start, and now he also has Castillo variety. This lot is a selection from that Castillo.

Don Andres grows 25,000 trees on 6 hectares of farmland, with 1 hectare set aside as forest reserve. Only the purple cherry is harvested from his Castillo lot, and the coffee is depulped the same day it's picked. Dry fermentation happens for 24-30 hours and the lot is washed twice before being laid out in parabolic driers for 15-30 days.

ID# 10283

Origin	Colombia
Region	El Retiro, San Augustin, Huila
Farm	El Cedro
Variety	Castillo
Altitude	1750 masl
Proc. Method	Fully washed, dried in parabolic driers
Harvest Schedule	October- November, June

The Cup

" Balanced and juicy sweet with a creamy mouthfeel; very chocolatey with lemon, cane sugar, grapefruit and green grape flavor."

Gallery

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