



Acevedo - Primavera - Finca La Calera (GrainPro)



These coffees come from a pair of farms owned by the Urquina Brothers: Each has his own plot in the same area, and the farms are separated not by geography, but name only. There are 8 total hectares planted with coffee on La Lomita and La Calera, and the brothers grow mainly Caturra, Castillo, and Colombia varieties, though they also have 10 lots with several other varieties, for a total of about 48,000 trees.

The plants grow under a healthy cover of shade (the shade is so healthy, in fact, that it's common to find squirrels darting around the trees on the plantation), and is close to a mountain nature reserve, which is a preserved habitat for many different kinds of birds.

The coffee on the brothers' farms are harvested by about 20 pickers, who are hired from different departments nearby during the harvest season. The coffee is depulped after picking, then allowed to ferment in open tanks until the next day, when it is washed three to four times to remove the mucilage. Drying takes from 15 to 20 days, in parabolic dryers.

— Luis Arocha

ID# 8785

Origin	Colombia
Region	Acevedo, La Victoria, Huila
Farm	La Lomita, La Calera
Variety	Caturra, Castillo, Colombia
Altitude	1300 masl
Proc. Method	Fully Washed and Dried in Parabolic Dryers



Gallery

Acevedo - Primavera - Finca La Calera (GrainPro)

