

Aromas Del Sur - Fundador - Palestina - Huila (GrainPro)



This coffee comes to us courtesy of farmer Arcadio Ordonez Burbano, of Fundador, Huila. His farm is a simple 3.5 hectares with half a hectare reserved for forest growth. In total, Arcadio has about 16,000 coffee trees of four different varieties. During harvest, he picks only ripe cherries, pulps them on the same day, dry ferments in-tank for 24 hours, then proceeds to wash the coffee three to four times before placing it in his parabolic dryer. Average dry time varies between five and ten days. Once fully stable, the coffee is stacked on wooden pallets for five days then driven to be milled.

ID# 8846

Origin	Colombia
Region	Palestina, Huila
Farm	Buenos Aires
Variety	Castillo, Tabi, Caturra, Colombia
Altitude	1546 masl
Proc. Method	Washed

Gallery

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