



# ASOCAMPO - Elias - Potrerillos - Huila (GrainPro)



Carlos Matiz, of Elias, Huila, has been producing coffee for the past 36 years. He resides on his farm with his wife Mariana and eleven children! The whole family has helped to bring in the harvest over the years. Carlos typically collects only ripe cherries and processes them during the afternoon. He ferments dry for almost 34 hours then washes the coffee one time before placing it in his parabolic dryer for a period of 8 to 15 days, depending on the weather. Carlos has developed this process to attain the highest level of sugar content on the washed coffee as possible. After the coffee is stable and dried, he sacks it and brings it to be milled after eight days of rest.

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

ID# 8847

Origin	Colombia
Region	Elias, Huila
Farm	Bellavista
Variety	Caturra, Colombia
Altitude	1890 masl
Proc. Method	Washed





## Gallery ASOCAMPO - Elias - Potrerillos - Huila (GrainPro)

