

# Cauca - Adan Mesa (GrainPro)



Producer Adan Mesa has a 4.3-hectare farm, with 2 hectares planted in 11,000 Caturra coffee trees.

Don Adan does selective hand picking of ripe cherry, and depulps the same day as picking. After being depulped, the coffee goes to a dry fermentation for 20 hours, and then it is washed four times. Adan Mesa's coffee is dried parabolically for 17 days.

— Luis Arocha

For more information about coffee production in Colombia, visit our [Colombia origin page](#).

ID# 8054

Origin	Colombia
Region	El Tambo, Sabanetas, Cauca
Farm	Adan Mesa
Variety	Caturra
Altitude	2000 masl
Proc. Method	Fully Washed and Dried in Parabolic Driers

## Gallery Cauca - Adan Mesa (GrainPro)

