



Cauca - Alto Cabuyal (GrainPro)



This lot comes from two producers, Edwin Erazo of Finca Julieta and Henry Duvan Sandoval of Finca El Siloe — both of which are located in the village of Alto Cabuyal. Both producers follow very similar harvest and processing techniques:

A harvest of only ripe cherries is performed frequently during the harvest season. Cherries are depulped on the same day and set to dry ferment dry for an average of 16 to 18 hours followed by 3 to 4 washings. Coffee is then placed in parabolic dryers for an average of 8 to 10 days until coffee reaches a desirable and stable moisture content.

ID# 9822

Origin	Colombia
Region	Cauca
Farm	2 farms: Julieta & Siloe
Variety	Castillo, Colombia
Altitude	1650 masl
Proc. Method	Washed

The Regional Select Program was created to highlight the unique profiles we have found that are inherent to specific microregions within Colombia. The regions we are focusing on are Huila, Nariño, Cauca and Tolima. The primary difference between the Microlot Program and Regional Select is the preshipment cupping score.

This program adds yet another tier to our stratified buying structure in Colombia,





designed to further reward quality. As the coffees are received at origin, they are separated based on quality and local areas.

The separations look like this:

Regional Select: 86–87 pts

Microlot Program: 87–89 pts

90 Points Program: 90+ pts

We think that the terroir or soil, sun weather, and placement on the planet contribute largely to the flavor of these coffees, when they are picked ripe and handled properly. These coffees are selected by cup and then blended, like a Rhone wine or a local honey that comes many fields in a 4-mile radius.

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

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