



Cauca Best Cup - Andres Astaiza (GrainPro)

Andrés Astaiza's farm La Margarita is 4 hectares, with 2 hectares planted in coffee. He has 6000 Castillo coffee trees, and harvests the cherry as it turns purple. Harvest Season is April to June, and Andrés picks the coffee every 20 days. The coffee is pulped with a traditional pulper on the same day as picking, it is fermented dry for 12 hours, and washed 3 times. The coffee is then dried in parabolic dryers for 12 days, where it is then placed in coffee sacks and stored for 20 days before going to dry mill.

Andrés Astaiza started producing coffee in the year 2000 with his wife Astrid.

ID# 8311

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| Origin | Colombia |
| Region | El Tablón, El Tambo, Cauca |
| Farm | La Margarita |
| Variety | Castillo |
| Altitude | 1700 masl |
| Proc. Method | Fully Washed and Dried in Parabolic Driers |

Read a blog from Café Imports Europe's Gabe Dunn on Cauca Best Cup 2015 by [clicking here](#).

Read a blog from Café Imports President Andrew Miller on the first Cauca Best Cup 2014 by [clicking here](#).

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

Gallery Cauca Best Cup - Andres Astaiza (GrainPro)

