

# Cauca Best Cup - Marino Obando (GrainPro)



Marino Obando's first time participating in the Best of Cauca competition was a success: For him, being placed at the top 30 means being a winner. He knows that his hard work is being paid off. He said he is looking forward for next to submit again, but now, he says, he will be Number 1!

He is consistent with his production, and maintains the same quality control year by year, harvest by harvest. He harvests his coffee every 15 days, or when the cherry have a "grape" color. After harvesting, he depulps on the same day, and starts the fermentation process. He runs a dry fermentation for 18 hours. Once the fermentation is finished, he dries the coffee in parabolic driers for eight days.

—Luis Arocha

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

ID# 8313

Origin	Colombia
Region	San Joaquin, El Tambo, Cauca
Farm	La Florida
Variety	Castillo, Caturra, Colombia
Altitude	1750 masl
Proc. Method	Fully Washed



[Colombia origin page.](#)



# Gallery Cauca Best Cup - Marino Obando (GrainPro)

