



Rita Ruiz has produced coffee of her farm La Esperanza since 1995 with her husband Marino Rosero, they have been married for 27 years. They started with a 1/ 4 hectare of land where they planted 400 coffee trees.

Today the Farm area is 9 hectares with 4 hectares planted in 2000 coffee trees.

Harvest is April to June, with a picking frequency of 15 days. Coffee is pulped with a traditional pulper and Zaranda on the same day as picking. It is fermented dry for 16–18 hours, washed 3 times, and dried in parabolic and mechanic dryers for 5 days. Coffee is stored in coffee sacks on wooden pallets for 20 days before being sent to the dry mill.

Read a blog from Café Imports Europe's Gabe Dunn on Cauca Best Cup 2015 by <u>clicking here</u>.

Read a blog from Café Imports President Andrew Miller on the first Cauca Best Cup 2014 by <u>clicking here</u>.

For more general information about coffee production in Colombia, visit our

ID# 8312

| Origin | Colombia |
|--------------|-----------------------------|
| Region | Sachacoco, Timbio, Cauca |
| Farm | La Esperanza |
| Variety | Castillo, Caturra |
| Altitude | 1800 masl |
| Proc. Method | Fully Washed |



Colombia origin page.



Gallery Cauca Best Cup - Rita Ruiz (GrainPro)













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