



This is a Cauca Best Cup 2016 competition microlot. Rocio Diaz and his wife live on their 1 hectare farm in the township of El Negro, located in Cauca's La Vega municipality. For this offering, they harvested fully ripe cherries from 5,000 Castillo trees, depupled, fermented for 18 hours, washed, then placed the coffee in a parabolic dryer to finish the process.

For more information on Best Cup competitions, please click here.

ID# 9884

Colombia Origin Region La Vega, Cauca

Farm El Encino Variety Castillo Altitude 1800 masl

Washed - 18 hour Proc. Method fermentation -

Parabolic Dried



Gallery Cauca Best Cup - Rocio Diaz - Finca El Encino - El Negro - La Vega - Castillo (GrainPro)

