



# Cauca - Totoro - Oscar Realpe - Washed (GrainPro)



Oscar Realpe farms at El Progreso in Totoro, Cauca, on a plot of 4.3 hectares (4 hectares planted with coffee). He bought the land and planted the coffee in 2011 with his mother's encouragement: She taught him all that he knows about coffee farming, and Oscar looks up to his mother and stepfather as inspirations in coffee production.

Oscar grows Castillo variety, which is picked ripe, depulped the same day, and fermented dry for 18 hours. It is then washed four times and laid to dry for 10-14 days in parabolic dryers. He is interested in cupping other farmers' coffee as a way of learning how he can improve his quality.

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

## ID# 11212

Origin	Colombia
Region	Totoro, Cauca
Farm	Finca El Progreso
Variety	Castillo
Altitude	2050 masl
Proc. Method	Washed
Harvest Schedule	April- June

## The Cup

" Balanced, soft and sweet with tangy fruit acidity and a smooth mouthfeel; very caramel-y with apple and citrus fruit flavors."



## Gallery Cauca - Totoro - Oscar Realpe - Washed (GrainPro)

