

# Daniel Ortega - Finca Buenos Aires - La Muralla - San Agustin - Huila (VacPack)

This Colombian microlot offering comes from farmer Daniel Ortega of San Agustin, Huila. His farm, Finca Buenos Aires is located in the small town of La Muralla, just across the Los Naranjos river from the city of San Agustin. It is a 2 hectare farm that employs an average of nine seasonal harvesters that assist in picking ripe cherries from his 10,500 Caturra and Castillo trees. During the harvest season, Caturra is picked every 3 weeks and Castillo, every 4 weeks — both are harvested in the late afternoon. In terms of processing, coffee is depulped through a traditional beneficio and then fermented wet for an average of 18-24 hours. Once adequately fermented, coffee is washed multiple times and then placed in a parabolic dryer. Here it is moved around daily and takes an average of 10-18 days to find a stable moisture level for dry-milling and export.

For more information on Colombian coffee, visit our [Colombia Origin Page](#).

ID# 10487

Origin	Colombia
Region	San Agustin, Huila
Farm	Buenos Aires
Variety	Caturra, Castillo
Altitude	1800 masl
Proc. Method	Washed

## Gallery

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