



Amparo is a Huila Best Cup 2016 top 30 finalist. She acquired her farm 15 years ago with her husband, Benjamin. Her life revolves around coffee, and the harvest is what brings livelihood to her family. These two are extremely dedicated and innovative producers, applying the best methods to their production and harvest in hopes of producing a coffee of great quality. They harvest only the ripest cherries, ferment them in-tank for 36 hours, then move the coffee to the covered drying patio. If it is raining, they will move the coffee as frequently as every 30 minutes!

To read our Huila Best Cup 2016 blog, click here.

For more information about Colombian coffee, visit our Colombia origin page here.

## ID# 8947

Origin Colombia
Region Huila
Farm Bellavista
Variety Caturra
Altitude 1650 masl
Proc. Method Washed



Gallery Huila Best Cup #12 - Finca Bellavista - Amparo Moncayo - Alto Del Obispo - San Agustin

