

Huila Best Cup #13 - Jorge Enrique Daza - Finca La Esperanza - La Manuelita - Pitalito (GrainPro)

When Jorse Enrique Daza Buesaquillo was 15 years old, he planted his first coffee lot on a segment of his father's farm, and with the profits from his crop he bought more and more land, until he now owns more than 4 hectares on which to grow coffee. He and a friend who is a coffee cupper developed the processing technique that Don Jorge uses on his farm, experimenting with how long the fermentation should take.

Don Jorge's farm is 4.5 hectares, 4 hectares of which are planted in coffee. He has about 14,000 trees on his property, and picks only ripe cherry every 21-30 days during the harvest. The coffee is depulped with a traditional machine and impurities are sorted out using a mesh *zaranda*. The coffee is washed five times, each time a *zaranda* is used, then laid out in parabolic driers for 8-16 days.

ID# 10271

Origin	Colombia La Laguna, Vereda La Margarita, Pitalito, Huila
Region	La Esperanza
Farm	Colombia
Variety	1700 masl
Altitude	Fully washed, dried in parabolic driers
Proc. Method	October- December, May- June
Harvest Schedule	

The Cup

" Sweet with tart acidity and a creamy heavy mouthfeel; chocolate, cooked sweet carrot and lemon flavor with a nutty aftertaste."

Gallery

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