



Don Luis Alfredo Yague Salnias has been farming coffee for nearly 40 years: His parents gave him part of their coffee farm to work on 37 years ago, and taught him how to manage the farm. With the money he earned from that first coffee, he bought himself a plot of his own, and planted 22,000 coffee trees. The farm is 7 hectares in total, 4 of which are planted in coffee, and 1 hectare is a forest reserve area. For this lot, Don Luis Alfredo selected out Castillo and Caturra variety coffee. He pays special attention to fermentation of his coffee, and has increased his fermentation time to 24 hours, after many rounds of experimentation in search of the best quality.

Coffee at El Porvenir is picked ripe and depulped before being dry fermented for 24 hours. It's washed three times before being dried in parabolic driers, which takes 8–15 days.

ID# 10260

Origin	Colombia
Region	La Castilla, Pitalito, Huila
Farm	El Porvenir
Variety	Castillo, Caturra
Altitude	1650 masl
Proc. Method	Fully washed, dried in parabolic dryers
Harvest Schedule	September–December

The Cup

"Cherry, chocolate, tangy apple and panela with lively green grape acidity and juicy sweetness."