

Huila Best Cup - Finca Bellavista - Elcias Muñoz - La Esperanza - Timana (GrainPro)



Elcias is a Huila Best Cup 2016 top 30 finalist. He was also our first winner for the 90-point 1,000,000 pesos program last year. He is an exceptional producer. Elcias has been producing coffee for more than 30 years now, starting with a small plot and slowly expanding with a drive to increase the quality of his coffee. He says that "the help of his wife and three sons has been fundamental in the advance of their farm." Only the ripe cherries are harvested, then fermented in-cherry for 12 hours, depulped, then wet-fermented for another 20 hours. The coffee is then moved to a parabolic dryer, where it spends an average of 15 days.

To read our Huila Best Cup 2016 blog, click [here](#).

For more information about Colombian coffee, visit our Colombia origin page [here](#).

ID# 8955

Origin	Colombia
Region	Huila
Farm	Bellavista
Variety	Caturra
Altitude	1850 masl
Proc. Method	Washed

Gallery

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