



Iván is a Huila Best Cup 2016 top 30 finalist with more than 30 years of experience on a coffee farm. Along with his family, he has created a project of high quality on his farm, producing excellent coffees with very clean cup characteristics. He harvests only ripe cherries, double ferments the coffee (dry for 20 hours, wet for 18 hours), then moves the coffee to dry on patio for 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# 8962

Origin Colombia
Region Huila
Farm Buena Vista
Variety Caturra
Altitude 1580 masl
Proc. Method Washing



Gallery Huila Best Cup - Finca Buena Vista - Ivan Serrato Rojas - San Antonio - Timana (GrainPro)

