



Fabio is a Huila Best Cup 2016 top 30 finalist. He is a natural leader and founder of the town he lives in, Tarqui. He has 35 years of experience under his belt; coffee production has been his entire life, supporting his family and livelihood. He harvests only the ripest cherries, dry-ferments for 24 hours, washes, then moves the coffee to be dried for a period of 15 days on average.

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

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

## ID# 8952

Origin Colombia
Region Huila
Farm El Turpial

Variety Caturra, F6, Castillo

Altitude 1850 masl Proc. Method Washed



Gallery Huila Best Cup - Finca El Turpial - Fabio Escobar - Peninsula - Tarqui (GrainPro)

