

# Huila Best Cup - Finca La Esperanza - Omar Cardenas - Primavera - Acevedo (GrainPro)

Omar is a Huila Best Cup 2016 finalist who learned the love of coffee from his parents: They even incentivized him by gifting him his first 250 trees when he was younger. He is dedicated to improving the quality of his coffee using innovative processing techniques. Omar harvests only the ripe cherries, wet ferments them for 26 hours, then dries his coffee in a parabolic dryer for an average of 20 days.

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

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

ID# 8964

Origin	Colombia
Region	Huila
Farm	La Esperanza
Variety	Caturra
Altitude	1500 masl
Proc. Method	Washed

## Gallery

Huila Best Cup - Finca La Esperanza - Omar Cardenas - Primavera - Acevedo (GrainPro)

