

Huila Best Cup - Finca La Estrella - Humberto Martinez - El Higueron - Pitalito (GrainPro)



Humberto is a Huila Best Cup 2016 top 30 finalist. He grew up in San Adolfo and owned his first coffee farm there. After moving to Pitalito, he became more involved with quality coffee production and is now among the best producers in the country. Thanks to help from his wife and kids, Humberto has been generating successful quality harvests, year after year. Only ripe cherries are harvested, the coffee is then wet-fermented for eight hours, washed, then moved to a dryer for an average of four days.

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

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

ID# 8954

Origin	Colombia
Region	Huila
Farm	La Estrella
Variety	Caturra
Altitude	1550 masl
Proc. Method	Washed

Gallery

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