

Huila Best Cup - Finca La Estrella - Jose Arbey Ortiz - Miravalle - Pitalito (GrainPro)

José is a Huila Best Cup 2016 top 30 finalist who began working with coffee as a child. His parents gave him a few trees to take care of, and little by little, his small plot turned into a farm. He harvests only ripe cherries, dry-ferments for 24 hours, then wet-ferments for 24 hours. The coffee is then washed and placed in his parabolic dryer for an average of ten days.

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

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

ID# 8961

Origin	Colombia
Region	Huila
Farm	La Estrella
Variety	Colombia
Altitude	1450 masl
Proc. Method	Washed

Gallery

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