

Huila Best Cup - Finca La Lindosa - Jesus Arbey Romero - Los Andes - Pitalito (GrainPro)



Jesús is a Huila Best Cup 2016 top 30 finalist. Originally from Tolima, Jesús moved to Pitalito at the age of 18. His children are grown and at college, but still come home over holidays to help bring in the harvests. He harvests only ripe cherries, dry ferments for them 18 hours, washes, then moves the coffee to dry in his parabolic driers for about 16 days.

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

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

ID# 8966

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

Gallery

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