

Huila Best Cup - Finca Los Lagos - Manuel Rojas - Ingali - Pitalito (GrainPro)



Manuel is a Huila Best Cup 2016 top 30 finalist. He began his work as a coffee producer under the direction of his father, Ignacio. At 11 years old, he decided to commit to his responsibilities to the farm, and in 2000, Manuel purchased a small farm of his own. His farm provides the sole income for his family, and thanks to quality production, his children are receiving a better education. Only ripe cherries are harvested, fermented in-cherry for 14 hours, depulped, fermented in tank for another 24 hours, then placed in the parabolic dryer for an average of 13 days.

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

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

ID# 8953

Origin	Colombia
Region	Huila
Farm	Los Lagos
Variety	Caturra
Altitude	1450 masl
Proc. Method	Washed

Gallery

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