

Huila Best Cup - Hermes Ricaute - Finca La Laguna - Montañita - Timana (GrainPro)



This Huila Best Cup offering comes from producer Hermes Ricaute Torres of Montañita, Huila, Colombia. His farm, Finca La Laguna, is a 3.5 hectare parcel that is planted with the Tabi variety. In terms of processing this coffee was harvested at full ripeness and depulped on the same day. Once depulped, the coffee is fermented wet for 36 hours, washed four times, then dried in a parabolic dryer for an average period of 6-15 days.

From Hermes:

"I have been a coffee producer for 18 years. I started planting varieties such as Caturra and Colombia, then I decided to focus on the quality of the coffee and planted newer and more resistant varieties like Tabi. My wife has been accompanying me in this process for 16 years. I started out in another farm however, the weather conditions were not suitable for planting coffee, I was able to sell this lot and buy a better one from my neighbor who fortunately gave me a good deal."

ID# 10289

Origin	Colombia
Region	Huila
Farm	Finca La Laguna
Variety	Tabi
Altitude	1943 masl
Proc. Method	Washed

The Cup

" Lots of honey and caramel flavor with fig, chocolate and lemon-lime; sweet with big fruit acidity and a smooth mouthfeel."

Gallery

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