

Huila - Bruselas - La Esperanza (GrainPro)



Regional Select is a project we have created in Colombia meant to highlight the unique profiles we have found are inherent in specific microregions within Colombia. The regions we highlight with this project are Huila, Narino, Cauca and Tolima.

This lot comes from the Bruselas microregion within Huila, and specifically from the *vereda*, or village, of La Esperanza. Most of the harvest is done during November and December, and the remaining "fly crop" is harvested between April and June. The coffee is depulped, fermented between 20 and 36 hours, and fully washed; it is laid out to dry for 10 to 18 days before hulling.

We think that the terroir or soil, sun weather and placement on the planet contribute largely to the flavor of these coffees when picked ripe and handled properly.

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

ID# 9057

Origin	Colombia
Region	Vereda, Bruselas, Huila
Farm	Various smallholders
Variety	Caturra, Castillo, Colombia, Tabi, F6, Bourbon, Typica
Altitude	1000-2000 masl
Proc. Method	Fully Washed and Dried in Parabolic Driers

Gallery

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