

Inza Cup #1 - Fabio Nelson Salazar Chate - El Cabuyo - Inza - Cauca (GrainPro)



Finca La Primavera is a 2-hectare farm owned by Fabio Nelson Salazar Chate. He grows 7,200 trees, a mix of Castillo and Colombia varieties. After picking the cherries ripe and depulping them, he ferments the beans for 18 hours, washes them clean of mucilage, and then dries them in the sun for 10 days, give or take.

This lot was an entrant in the first Inzá Cup competition hosted by Banexport, also known as Concurso de Cafes de Alta Calidad: Inzá-Cauca. Finca La Primavera won first place in the contest.

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

ID# 11656

Origin	Colombia
Region	El Cabuyo, Inzá, Cauca
Farm	Finca La Primavera
Variety	Castillo, Colombia
Altitude	1800 masl
Proc. Method	Washed

The Cup

" Balanced, juicy and sweet with tart fruit acidity and a sugary mouthfeel; lots of mango and grapefruit with cherry, grape, vanilla, rich chocolate, caramelized sugar and molasses."

Gallery Inza Cup #1 - Fabio Nelson Salazar Chate - El Cabuyo - Inza - Cauca (GrainPro)

