



Huber Hernan Rivera Tumubala owns the 5-hectare farm Finca Los Cauchos. He grows 6,700 Castillo trees on the farm, and after picking and depulping the cherries, he allows the beans to ferment for 13 hours before washing. He lays the beans to dry in the sun for 14 days.

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 Los Cauchos took second place in the contest.

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

ID# 11657

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

The Cup

"Complex and sweet with tangy acidity and a creamy mouthfeel; big red fruit flavor with grage, apple, citrus fruit and panela flavors."

Gallery Inza Cup #2 - Huber Hernan Rivera - El Cabuyo - Inza - Cauca (GrainPro)

