



Finca Brisas is a 1.5-hectare farm owned by Maria Teresita Rojas Muñoz. She grows Castillo, Caturra, and Typica varieties on the land, a total of about 8,000 trees. After picking and depulping, the coffee is fermented for 18 hours before washing, and then dried for 21 days in the sun.

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 Brisas took fifth place in the contest.

For more information about coffee production in Colombia, visit our <u>Colombia</u> <u>Origin Page</u>.

ID# 11660

Origin Colombia

Region San Rafael, Inzá,

Cauca

Farm Finca Brisas

Variety Caturra, Castillo,

Typica
Altitude 1620 masl

Proc. Method Washed

The Cup

"Very floral with lemongrass, papaya, mango, grape and milk chocolate flavors; sweet with fruit acidity and a creamy mouthfeel."



Gallery Inza Cup #5 - Maria Teresita Rojas - San Rafael - Inza - Cauca (GrainPro)









