

Inza Cup #6 - Marta Isabel Villaquiran - Palmichal - Inza - Cauca (GrainPro)



Marta Isabel Villaquiran Salazar owns the 0.5-hectare farm called El Futuro. She grows 2,000 Caturra trees on the very small farm. After picking the cherries ripe and depulping them, she allows the beans to ferment for 24 hours in their mucilage before washing. The coffee is laid to dry in the sun for 15 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 El Futuro took sixth place in the contest.

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

ID# 11661

Origin	Colombia
Region	Palmichal, Inzá, Cauca
Farm	El Futuro
Variety	Caturra
Altitude	1780 masl
Proc. Method	Washed

The Cup

" Sweet and tart with a smooth mouthfeel; lots of panela and lemon flavor with rich chocolate, grape, cherry and mint."

Gallery Inza Cup #6 - Marta Isabel Villaquiran - Palmichal - Inza - Cauca (GrainPro)

