



Inza Cup #7 - Octavio Ramos Fernandez - Santa Lucia - Inza - Cauca (GrainPro)

Finca La Veronica is a 1-hectare farm owned by Octavio Ramos Fernandez. He grows 3,000 Caturra and Castillo trees on his farm, harvesting the cherries ripe, depulping them, and fermenting them for 22 hours before washing them clean of mucilage. He sun-dries the coffee for around 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 La Veronica took seventh place in the contest.

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

ID# 11662

Origin	Colombia
Region	Santa Lucia, Inza, Cauca, Colombia
Farm	Finca La Veronica
Variety	Caturra, Castillo
Altitude	1860 masl
Proc. Method	Washed

The Cup

" Lots of tropical fruit flavor with grapefruit, cherry, chocolate and panela; sweet with fruit acidity and a smooth mouthfeel."

Gallery

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