



Inza Cup #8 - Emma Peña Pajoy - Pedregal - Inza - Cauca (GrainPro)



Emma Peña Pajoy owns Finca La Estrella, a 7-hectare farm in Pedregal, Inzá. She grows 4,000 trees on her land, in a mix of Caturra and Castillo varieties. After picking them ripe and depulping the cherries, she allows the coffee to ferment for 20 hours before washing. She dries the coffee for about 10 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 La Esrella took eighth place in the contest.

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

ID# 11663

Origin	Colombia
Region	Pedregal, Inzá, Cauca
Farm	Finca La Estrella
Variety	Caturra, Castillo
Altitude	2050 masl
Proc. Method	Washed

The Cup

" Sweet with tart acidity and a jam-y mouthfeel; very fruity with lemonade, blackberry, mandarin, panela and dark chocolate flavors."



Gallery Inza Cup #8 - Emma Peña Pajoy - Pedregal - Inza - Cauca (GrainPro)

