

Inza Cup #9 - Misael Cuello Pacho - San Andres - Inza - Cauca (GrainPro)



Misael Cuello Pacho, owner of Finca La Honda, grows about 7,600 Caturra trees on his 1.7-hectare farm. After picking the coffee ripe and depulping it, he allows the coffee to ferment for 18 hours before washing. It is dried in the sun for 6 days, depending on the weather.

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 Honda took ninth place in the contest.

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

ID# 11664

Origin	Colombia
Region	San Andres, Inzá, Cauca
Farm	Finca La Honda
Variety	Caturra
Altitude	1800 masl
Proc. Method	Washed

The Cup

" Sweet with big fruit acidity and a heavy creamy mouthfeel; lots of fruit and perfumed floral flavors with raisin, caramelized sugar, apple, panela and chocolate flavors."

Gallery Inza Cup #9 - Misael Cuello Pachó - San Andres - Inza - Cauca (GrainPro)

