



Isidro Ortega - Finca El Agrado - San Agustin - Huila (VacPack)

This Colombian microlot offering comes from farmer Isidro Ortega of San Agustín, Huila. His farm, El Agrado is located in the small town of Sevilla, just across the Los Naranjos river from the city of San Agustín. It is a 2 hectare farm that employs an average of six seasonal harvesters that assist in picking ripe cherries from his 10,000 Caturra and Castillo trees.

During the harvest season, Caturra is picked every 3 weeks and Castillo, every 4 weeks — both are harvested in the late afternoon. In terms of processing, coffee is depulped through a traditional beneficio and then fermented wet for an average of 16 hours. Once adequately fermented, coffee is washed 4 times and then placed in a casa elba dryer. Here it is moved around for half an hour immediately after being placed. After this initial movement, coffee is moved around multiple times a day for the average of 15-20 days it takes to fully dry.

For more information on Colombian coffee, visit our [Colombia Origin Page](http://www.cafeimports.com/colombia).

ID# 10490

Origin	Colombia
Region	San Agustín, Huila
Farm	El Agrado
Variety	Caturra, Castillo
Altitude	1800 masl
Proc. Method	Washed

Gallery

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