



# Jaime Urbano Nuñez - Finca El Tabor - San Agustín - Huila (VacPack)

This Colombian microlot offering comes from farmer Jaime Burbano Nuñez of San Agustín, Huila.

Jaime started out working as a coffee picker for years until he saved up enough money to finance his own farm. Today, he lives on his farm with his family and is focused on sharing all that he has learned with his community.

His farm, Buena Vista, is located in the small town of Alto Las Chines, just across the Los Naranjos river from the city of San Agustín. It is a 2.5 hectare farm that employs an average of 10-15 seasonal harvesters that assist in picking ripe cherries from his 10,000 Colombia trees.

During the harvest season, coffee is picked every 15 days and is processed at 5:00 pm. In terms of processing, coffee is depulped through a traditional beneficio and then fermented wet for an average of 22 hours. Once adequately fermented, coffee is washed 3 times and then placed in parabolic dryer. Jaime tells us that "the longer you can delay the drying process, the better the cup tastes". He uses blankets and sacks to cover the coffee during high noon for the first few days. After this point, he spreads it out and moves it multiple times a day for an average of 15-20 days. Here

ID# 10491

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

## The Cup

" Toffee, turmeric and peanut."





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.

As for the future, Jaime plans to plant 3,500 Pink Bourbon trees and expand his farm.

For more information on Colombian coffee, visit our [Colombia Origin Page](#).

## Gallery

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