

Janine Ipia - Jambalo - Cauca - Typica (GrainPro)



Jaime Ipia has been a high-scoring participant of the Cauca Best Cup competition for several years, with coffees scoring in the top 10 and top 30. He is a leader in his community, and is promoting coffee cultivation with his neighbors. He trusts that coffee production is the solution to achieving a better livelihood, and he is transmitting this to other people.

Don Jaime has a 3-hectare farm, 2.5 of which are planted with coffee. He picks only the ripe cherry, depulps them the same day, and does a dry fermentation for 24 hours before washing the coffee until "the water is clear." Drying time is 18 days on raised beds under parabolic covers.

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

ID# 11127

Origin	Colombia
Region	Nuevo Jerusalen, Jambalo, Cauca
Farm	Finca La Meseta
Variety	Typica
Altitude	2200 masl
Proc. Method	Washed

The Cup

" Sugary sweet with tangy fruit acidity and a smooth mouthfeel; rich chocolate and toffee flavor with raisin, green grape and lemon-lime."

Gallery Janine Ipia - Jambalo - Cauca - Typica (GrainPro)

