



Las Aguilas - Segunda Lasso - La Argentina - Huila - Caturra/ Colombia (GrainPro)



Producer Segundo Lasso, his wife Marie, and their baby girl Nicol live in the hills above Las Aguilas, La Argentina on a 10 hectare farm. Segundo was raised in a coffee producing family in Narino and has been farming for the majority of his life. His wife also contributes extensively to improving their processing. The couple has been attending seminars given by Banexport, our exporting partners, to help increase the quality of their coffee through understanding techniques of harvesting and processing.

At finca El Mirador, Segunda collects only ripe cherries, processing them on the same day as harvest through his 2-outlet pulper. The coffee is then dry-fermented for a duration of 32 hours, washed three times, then placed in a parabolic dryer for an average of 8-15 days. Once stable, the coffee is sacked and stacked on wooden pallets to rest for 8 days before it is brought to be milled.

For more information on Colombian coffees, visit our [Colombia](#) origin page.

ID# 8848

Origin	Colombia
Region	La Argentina, Huila
Farm	El Mirador
Variety	Bourbon, Caturra, Colombia
Altitude	1700 masl
Proc. Method	Washed

Gallery

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