

# Miranda (GrainPro)



This regional lot comes to us from a combination of five different farms from the microregion of Miranda. Located in the Cauca region, this coffee is a combination of two strong Colombian varieties—Colombia and Castillo—grown between 1650–1850 meters above sea level. Here is a breakdown of this combination lot:

- Producer Rosalia Cunda Taquinas contributed 22 bags from her farm, Las Orquideas, in the village of El Horno (1700 masl).
- Producer Franklin Dagua contributed 9 bags from his farm, La Conciencia, in the village of Monte Redondo (1642 masl).
- Producer Florentino Quiguanas contributed 21 bags from his farm, La Esperanza, in the village of El Horno (1850 masl).
- Producer Noralba Pilcue contributed 26 bags from the farm Vista Hermosa, in the village of El Cabildo (1750 masl).
- Producer German Acue contributed 19 bags from his farm, La Elmeralda, in the village of Monte Redondo (1850 masl).

The soil in Miranda is typically of the volcanic type. This, along with an average temperature between 18–24° Celsius, and an average annual rainfall of 140 cm,

ID# 8385

Origin	Colombia
Region	Cauca
Farm	Multiple Farmers
Variety	Variedad Colombia, Castillo
Altitude	1650–1850 masl
Proc. Method	Fully Washed

makes for a naturally conducive environment for coffee cultivation. The main harvest, *cosecha* happens from November to December while the secondary harvest, *mitaca*, is from April to June. This varies strongly throughout Colombia as it is extremely diverse in its microregions. With three main mountain ranges, varying altitudes, and ocean proximity, this is a truly distinct origin, and these variations come through in the cup.

This coffee is harvested ripe, dry fermented for 16–18 hours, then both sun and parabolic dried to a stable level.

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

## Location Map



## Gallery Miranda (GrainPro)

