

Puerto Rico - Cauca (GrainPro)



Amalfi Hernandez first began working with coffee when she decided to look after four hectares of her mother's unattended coffee trees about five years ago. She became immediately enthralled and has now sown over 11,000 more trees. Amalfi maintains a commitment to focus on improving every step of the process, seeing the fruits of her labor in both the physical and palatable qualities of her coffee. Harvesting only ripe cherries, Amalfi depulps them immediately and performs a dry fermentation for 18 hours before washing the coffee four times. Once clean, she places the coffee in a parabolic dryer where she manages the process for an average of 12 days. Once stable, the coffee is sacked and stacked on wooden pallets then sent to be dry-milled.

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

ID# 8330

Origin	Colombia
Region	Cauca
Farm	El Naranjo
Variety	Castillo, San Bernardo
Altitude	1700 masl
Proc. Method	Washed

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