

San Jose De Riecitos - Edgar Motta - Acevedo - Huila - Caturra/Colombia (GrainPro)



Edgar Motta, his wife Susana, and four children live on their 23 hectare coffee farm near the village of San Jose de Riecitos in San Adolfo, Huila. Edgar has been a coffee producer for more than 40 years now and his family helps to bring in the harvests each year. Edgar has recently increased his fermentation time under the direction of Banexport, our exporting partners, finding an boost in cupping score and flavor profile.

At Finca La Esperanza only ripe beans are harvested and processed on the same day as picking. The coffee is then dry-fermented for a period of 20-26 hours, washed three to five times, then moved to the "casa elba" (a type of full sun drying bed with a retractable roof) for a period of 12-20 days. Once the coffee is fully dried and stable, it is then sacked and stacked on wooden pallets to rest for a period of 15 days before being milled.

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

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Origin	Colombia
Region	San Adolfo, Huila
Farm	La Esperanza
Variety	Caturra, Castillo, F6, Pink Bourbon
Altitude	1500-1620 masl
Proc. Method	Washed

Gallery San Jose De Riecos - Edgar Motta - Acevedo - Huila - Caturra/Colombia (GrainPro)

