



Sari Betancourth - Cauca (GrainPro)



This microlot comes to us from producer Sary Betancurt of the town of El Voldero, located in Cauca's Jambalo municipality. Sary has been producing coffee since 2012 and currently works with just 5,000 trees on 1 hectare of land. She lives on the farm with her mother Maria and youngest brother Diego. Her mother taught her most of what she knows, Sary also took a processing class to further understand the steps to achieving a higher quality cup score.

As for harvest and processing, Sary picks only ripe cherries and depulps them with a traditional 2 outlet pulper every afternoon. She then allows them to dry-ferment for a duration of 15 hours then proceeds to wash the coffee 4 times. Once clean, the coffee is placed in the parabolic dryer for an average period of 15 days until it reaches a desirable and stable moisture content.

As for the future, Sary hopes to plant more trees and increase her yield.

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

ID# 9817

Origin	Colombia
Region	Jambalo, Cauca
Farm	Sion
Variety	Castillo
Altitude	1710 masl
Proc. Method	Washed



Gallery Sari Betancourth - Cauca (GrainPro)

