

Belisario Opocue



May Release

Paez, Cauca, Colombia

Dried Fig // Chocolate Milk // Cola

Belisario's coffee from the Cauca region is everything we love about Colombian coffee: tart acidity with the deep, complex flavors to back it up.

Producer: Belisario Opocue
Altitude: 1600-1800 m
Process: Washed
Cultivar: Caturra, Colombia, Castillo
Use: Filter

Like many producers, Belisario Opocue sees coffee as a family affair. From the time he was born, he spent time on his dad's farm learning everything from picking to drying. As is common practice, Belisario left the farm for a couple of years to study, and when his father sadly passed away, he inherited the land, and returned to the farm to continue the family legacy. The farm had not been left in the best condition, and getting started was difficult, so Belisario dedicated himself to renovating the land. Higher prices have motivated him over the past few years to continue improving his infrastructure and processes. Today, he manages the farm alongside his wife, Ester Vitopia, oversees the harvest, fertilization, and de-pulping, while Ester is in charge of washing and drying the coffee.



Merit