

La
Parla
WORKCAFÉ

Coffee exporters

HUILA AMAZÓNICO COFFEE



Huila Department



MUNICIPALITY

Pitalito, Timana and Salado Blanco



1600 to 1900 masl





HUILA AMAZÓNICO COFFEE

Process:

Caturra - Colombia

The cherry is left on the tree for as long as possible in order to improve ripening. Once harvested, the coffee is taken to the mill and packed for periods of 48 to 72 hours. It is then pulped and left in the tank for 36 to 48 hours, using constant agitation to avoid the presence of dead germs. It is then washed and dried for an average period of 10 to 15 days.

Tasting Notes

o Floral and tropical notes





50 coffee producers
(12 women and 38 men)

Main Crop:
Nov-Jan

Mid Crop:
May-Jul

Farm Size:
Between 1 - 6Ha



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