



Eduardo Armero Martinez

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HISTORY

Eduardo, a seasoned coffee grower from Nariño, recently shifted gears to a new project in Huila, marking a departure from his familiar grounds. His focus? Establishing a cutting-edge coffee processing plant. This initiative isn't just about processing coffee; it's a deliberate effort to boost the production of specialty coffees in the Huila region.

Eduardo's journey in Huila is fueled by a desire to create remarkable coffee experiences. Leveraging the unique characteristics of the region, he experiments with various coffee varieties and processing methods. With his extensive background, Eduardo strives to unlock the full potential of Huila's coffee, contributing to its reputation for producing top-tier specialty coffees.

PRODUCER

Eduardo Armero Martinez

LOCATION

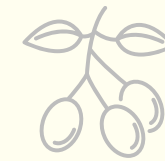


 COUNTRY
COLOMBIA

 ALTITUDE
1780 MASL


 REGION
HUILA

VARIETY




PINK BOURBON

TECHNICAL

 PROCESSING METHOD
NATURAL (ANAEROBIC)

 HARVEST
MAIN: MAY-AUG
FLY: OCT-JAN

 CHARACTERISTICS
CLEAN WITH NOTES OF STONEFRUIT APRICOT AND CEDAR
WITH A DELICATE AFTERTASTE, JUICY AND ROUNDED BODY
WITH BRIGHT ACIDITY.

