

# EQUATION MICROLOT HUILA EQ 373

**Producer:**

Luis Valencia

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**Origin:**

Guadalupe - Huila

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**Varietal:**

Pink Bourbon

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**Altitude:**

1.550 m.a.s.l

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**Harvest:**

November - December

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**Process:**

Natural

**Fermentation:**

Anaerobic fermentation in plastic tanks with a degasser valve for 70 hours, then a second fermentation is carried out in peseras for 36 more hours

**Drying:**

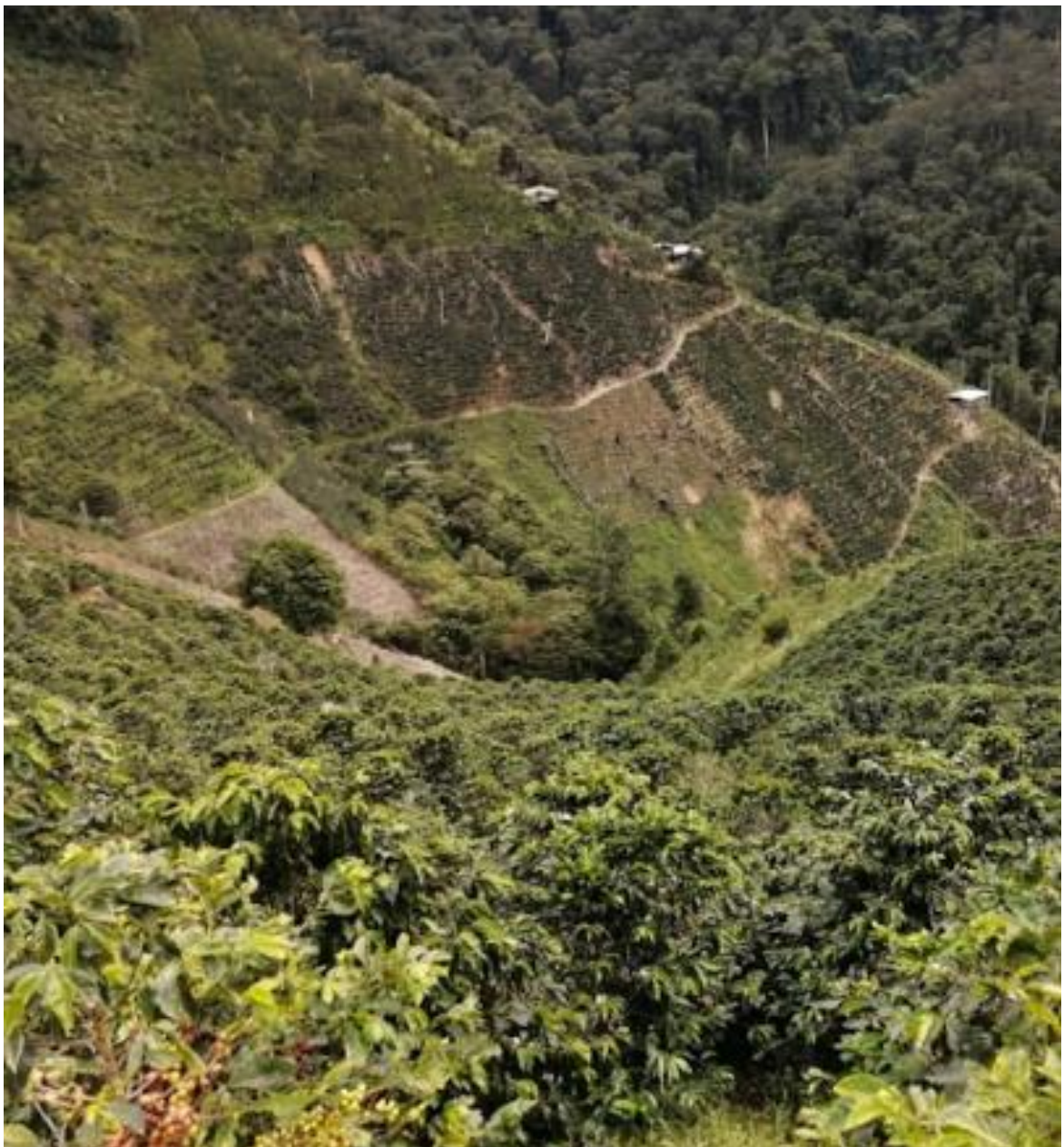
In drying for 14 days with natural ventilation

**Stabilization:**

The beans are left for 60 days

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# THE PRODUCER



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THANK YOU FOR YOUR INTEREST.

WE HOPE TO HEAR FROM YOU SOON!\_



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