

# EQUATION MICROLOT HUILA EQ 369

**Producer:**

Juan Carlos Medina

**Origin:**

Neiva - Huila

**Varietal:**

Castillo

**Altitude:**

1.580 m.a.s.l

**Harvest:**

November - December



**Process:**

Natural

**Fermentation:**

Anaerobic fermentation in plastic tanks with a degasser valve for 67 hours

**Drying:**

In drying for 18 days with natural ventilation

**Stabilization:**

The beans are left for 15 days

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# THE PRODUCER



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