



LAURINA (BOURBON POINTU)

Country

Colombia

Department

Valle del Cauca

Municipality

Trujillo &
Caicedonia

Farm

Las Margaritas &
La Esperanza

Total Crop Area

1,07 ha.

Altitude

1.500 – 1.550 masl.

Temperature

21°C

Rainfall

1.526 mm/year

Humidity

85 - 90%

Number of trees

10.010

Process

Fully washed

Cup Profile

Fragrance and aroma: Chocolate, vanilla, citric. Taste and aftertaste: Plums, hazelnuts, citrus grapefruit, bright acidity, medium body, sweet nougat.

Fermentation

Manual and rigorous picking. Adequate equipment for the depulping process, which is done without water. Coffee is stirred and sensorial tasted to determine the ideal fermentation based on the cup profile wanted. Fermentation time for this coffee ranges between 17 and 19 hours.

Drying

Once coffee has been fully washed, is mechanically dried. The temperature is closely monitored and ranges between 35°C (95°F) and 45°C (113°F). The final humidity percentage is around 10,5%.