



# RED BOURBON

## Country

Colombia

## Department

Valle del Cauca

## Municipality

Caicedonia

## Farm

Las Margaritas

## Total Crop Area

6,8 ha.

## Altitude

1.510 – 1.700 masl.

## Temperature

25°C

## Rainfall

1.340 mm/year

## Humidity

73%

## Number of trees

23.000

## Process

Fully washed

## Cup Profile

Fragrance and aroma: White chocolate, plums, hazelnuts, citrus flower. Taste and aftertaste: Prunes, cocoa, vanilla, cloves, citrus grapefruit, sugar cane, citrus acidity, round body, lasting sweetness.

## 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 20 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%.