



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

Honey

Cup Profile

Fragrance and aroma: Sweet chocolate, cocoa, prunes, vanilla. Taste and aftertaste: Red fruits, vanilla, cloves, coffee with good character, citrus acidity, medium dense body, wine tasting.

Fermentation

The cherries are picked at the precise ripeness to guarantee an optimal level of sugar. Adequate equipment for the depulping process, which is done without water.

Drying

Once coffee has been depulped, is dried using a mix of patio and silo. Coffee is constantly and slowly spreaded in different drying layers to propitiate the formation of aromatic precursors.