



BOURBON BICOLOR

Country

Colombia

Department

Valle del Cauca

Municipality

Caicedonia

Farm

Las Margaritas

Total Crop Area

11,1 ha.

Altitude

1.500 – 1.700 masl.

Temperature

25°C

Rainfall

1.340 mm/year

Humidity

73%

Number of trees

39.856

Process

Natural

Cup Profile

Fragrance and aroma: Vanilla, red fruits, chocolate, cloves. Taste and aftertaste: Red fruits, tamarind, lasting aftertaste of grapefruit, bright malic acidity, creamy body, fruit sweetness, molasses.

Fermentation

Manual and rigorous picking. The picking is done in the harvesting peaks to guarantee the amount required to obtain a good batch of natural coffee. The coffee is collected in the indicated maturation.

Drying

After the picking, the coffee is left 48 hours in the silo and then is moved to solar drying for 28 days. Coffee is left in storage for 3 months to help stabilize it and reduce the astringency of freshness.