



BOURBON TEKISIC

Country

Colombia

Department

Valle del Cauca

Municipality

Caicedonia

Farm

Las Margaritas

Total Crop Area

2,04 ha.

Altitude

1.500 – 1.650 masl.

Temperature

25°C

Rainfall

1.340 mm/year

Humidity

73%

Number of trees

6.000

Process

Fully washed

Cup Profile

Fragrance and aroma: White chocolate, plums, citrus flower. Taste and aftertaste: Chocolate, red fruits, vanilla, good sweetness, dense body, medium high acidity, a very uniform coffee.

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%.