



# BOURBON NOIR

## Country

Colombia

## Department

Valle del Cauca

## Municipality

Caicedonia

## Farm

Las Margaritas

## Total Crop Area

5,79 ha.

## Altitude

1.510 – 1.700 masl.

## Number of trees

21.673

## Variety

Red Bourbon

## Process

Fully washed

## Cup Profile

Fragrance and aroma: Fruity and sweet.  
Taste and aftertaste: Prolonged note to red wine, sweet, grapes, medium-citrus acidity, creamy body, lasting sweetness.

## Fermentation

Manual and rigorous picking. 78 hours of fermentation in mucilage.

## Drying

After fermentation, the coffee is left 48 hours in the silo, then is moved to solar drying for 24 to 48 hours, and then returns to the silo until it reaches a humidity of 11% (approximately 120 hours of drying).