



# ESTATE BURILA

## Country

Colombia

## Department

Valle del Cauca

## Municipality

Trujillo

## Farm

La Esperanza

## Total Crop Area

28,84 ha.

## Altitude

1.750 – 1.800 masl.

## Number of trees

83.940

## Variety

Colombia & Caturra

## Process

Fully washed

## Cup Profile

Fragrance and aroma: Floral, red fruits, sugar cane. Taste and aftertaste: plums, red fruits, white chocolate, malic and citric acidity, creamy body.

## 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. Fermentation time for this coffee ranges between 19 and 22 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%.