



SPECIALTY & EXOTIC COFFEE FROM  
SUSTAINABLE AND SMALL CROPS IN COLOMBIA

ColombiA

## RED BOURBÓN NATURAL



SWEET STRAWBERRY, RIPE PEACH, BLACKBERRY,  
RED APPLE AND LEMON FLASHES  
JUICY, VIBRANT AND VELVETING

### FINCA LA RIVERA

**QUALITY:** SINGLE ORIGIN - EXOTIC - MICROLOT

**REGION OF COLOMBIA:** LA ESTRELLA, RISRALDA. Part of  
"Cultural Coffee Landscape" World Heritage. UNESCO 2011.

**VARIETY/SPECIES:** COFFEEA ARÁBIGA - **BOURBÓN ROJO**

**BENEFIT PROCESS:** NATURAL

**HEIGHT:** 1.750 M.A.S.L

**COLLECTION:** SELECTED BY HAND

**DRYING:** BY SUN ON RAISED BEDS

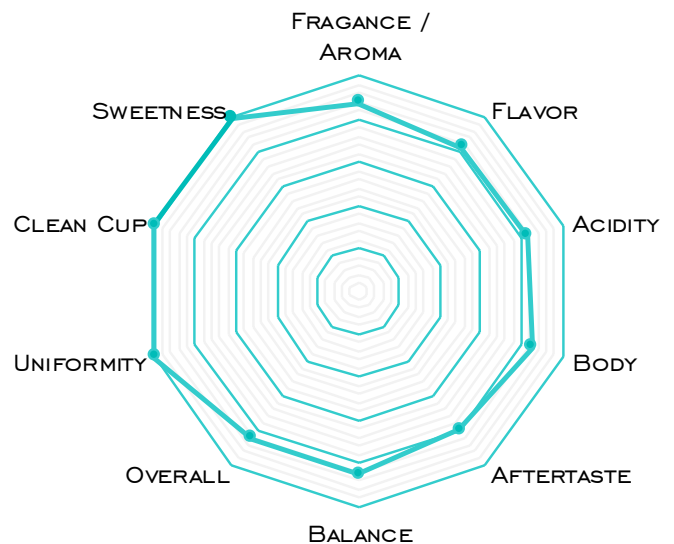
**GRANULOMETRY:** 14 -18 MESH

**HARVEST:** PERMANENTLY

**AGRICULTURE:** SUSTAINABLE

### SENSORY ANALYSIS

FEATURES	SCORE
FRAGRANCE / AROMA	8,75
FLAVOR	8,25
ACIDITY	8,25
BODY	8,5
AFTERTASTE	8
BALANCE	8,5
OVERALL	8,5
UNIFORMITY	10
CLEAN CUP	10
SWEETNESS	10
<b>AVERAGE SCORE</b>	<b>88,75</b>



### PACKAGING / WEIGHT OPTIONS:

35 AND 70 KG. IN HERMETIC AND PROTECTIVE BAG + NATURAL FIBER SACK.  
24 KG. IN 2 VACUUM BAGS.



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IT IS A PERFECTED PROCESS BY THE LA RIVERA FARM, IN WHICH  
THE COFFEE AFTER BEING HARVESTED IS DRIED IN THE SUN  
WITH ALL THE PULP ADHERING TO THE GRAINS.  
THIS BRINGS OUT THE SWEETNESS AND OFFERS US A ROUND  
BODY AND BRIGHT FLAVOR WITH A MEDIUM LEVEL OF ACIDITY.

