



SPECIALTY & EXOTIC COFFEE FROM
SUSTAINABLE AND SMALL CROPS IN COLOMBIA

COLOMBIA

RED BOURBON

WASHED



LOTS OF FRAGRANCE, MEDIUM-LOW ACIDITY, VELVETY AND CREAMY BODY.
FIND DELICATE SHADES OF WHITE CHOCOLATE, PLUMS AND BLACKBERRIES.

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 - **RED BOURBON**

BENEFIT PROCESS: WASHED - EXTENDED FERMENTATION

HEIGHT: 1.750 M.A.S.L

COLLECTION: SELECTED BY HAND

DRYING: BY SUN ON RAISED BEDS

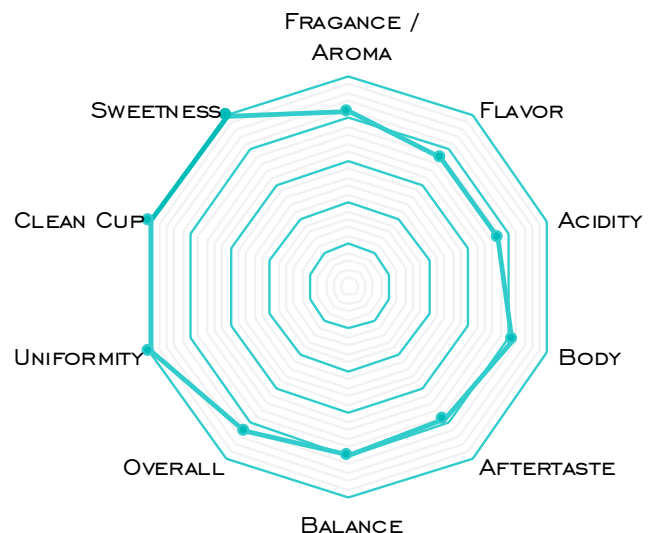
GRANULOMETRY: 14 - 21 MESH

HARVEST: PERMANENTLY

AGRICULTURE: SUSTAINABLE

SENSORY ANALYSIS

FEATURES	SCORE
FRAGRANCE / AROMA	8,25
FLAVOR	7,5
ACIDITY	7,5
BODY	8,25
AFTERTASTE	7,75
BALANCE	8
OVERALL	8,5
UNIFORMITY	10
CLEAN CUP	10
SWEETNESS	10
AVERAGE SCORE	85,75



PACKAGING / WEIGHT OPTIONS:

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

CAFEDALTAURA.EU



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CoLoMBiA

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IT IS A PROCESS DEVELOPED BY THE LA RIVERA FARM, IN WHICH THE COFFEE AFTER BEING HARVESTED IS PULPED AND DRY FERMENTED FOR 20-24 HOURS, TO LATER BE WASHED TWICE AND DRIED IN THE SUN WITH CONTROLLED TEMPERATURE AND HUMIDITY.

