



SPECIALTY & EXOTIC COFFEE FROM
SUSTAINABLE AND SMALL CROPS IN COLOMBIA

COLOMBIA

YELLOW BOURBÓN NATURAL



JASMINE NECTAR, TANGERINE AND APRICOT WITH
NUANCES OF SWEET CARAMEL AND VANILLA
ELEGANT, DELICATE AND BALANCED

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 AMARILLO**

BENEFIT PROCESS: NATURAL

HEIGHT: 1.750 M.A.S.L

COLLECTION: SELECTED BY HAND

DRYING: BY SUN ON RAISED BEDS

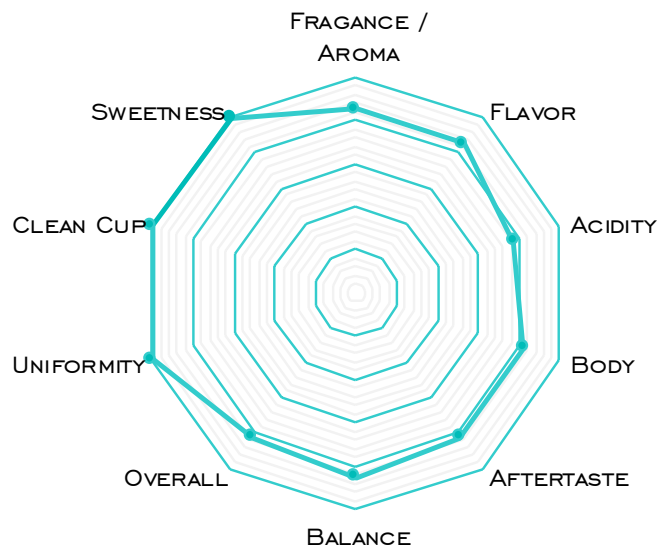
GRANULOMETRY: 14 -18 MESH

HARVEST: PERMANENTLY

AGRICULTURE: SUSTAINABLE

SENSORY ANALYSIS

FEATURES	SCORE
FRAGRANCE / AROMA	8,5
FLAVOR	8,5
ACIDITY	7,75
BODY	8,25
AFTERTASTE	8,25
BALANCE	8,5
OVERALL	8,25
UNIFORMITY	10
CLEAN CUP	10
SWEETNESS	10
AVERAGE SCORE	88,00



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.

