



TABÍ – Mandarin + Rum Barrel



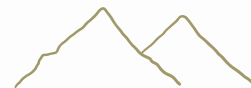
Variety:

Tabí (Typica x Bourbon
x Timor Hybrid)



SCA Score:

88.0



Altitude:

1,500 masl



Producer:

Diego Bedoya
Chiquita Farm



Region:

Palestina, Caldas,
Colombia

Process:

- Co-fermented with mandarin enzymatic base (200 hrs, anaerobic)
- Double fermentation: cherry + depulped
- Aged in Colombian rum barrels

Flavor profile

- Mandarin citrus
- Spices
- Chocolate
- Caramel
- Sweet rum
- Fine wood

Cup Character:

- Medium body with layered complexity
- Balance of citrus brightness and chocolate depth
- Persistent sweet and spiced aftertast

Best Brewing Method

- Espresso
- AeroPress
- Cold Brew
- Nitro Cold Brew

Availability

Available in 11–48 kg lots

Cafés únicos con historia

Contact us:



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