



TABÍ – ORANGE

CO-FERMENTED + BARREL AGED



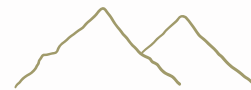
Variety:

Tabí (Typica x Bourbon
x Timor Hybrid)



SCA Score:

87.00



Altitude:

1,500 masl



Producer:

Diego Bedoya
Chiquita Farm



Region:

Palestina, Caldas,
Colombia

Process:

- 6-day orange anaerobic co-fermentation in bioreactors
Temperature-controlled drying in shade-greenhouses.
- Post-milling , green beans absorb aromas via a hygroscopic process inside Colombian rum barrels.

Flavor profile

- Orange liqueur
- Honey
- Orange blossom
- Sweet spices
- Oak wood
- Rich citric acidity

Cup Character:

- Vibrant orange liqueur, honey, and orange blossom sweetness.
- Complex layers of oak wood and sweet baking spices.
- Crisp, refined citric acidity with a clean, aromatic finish.

Best Brewing Method

- Espresso
- V60
- Batch Brew
- AeroPress
- Cold Brew

Availability

Available in 10 kg vacuum bags

Cafés únicos con historia

Contact us:



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