PINK BOURBON WASHED

Variety:
Pink Bourbon

SCA Score:
87,75

Altitude:
1,850 masl

Producer:
Wilson Ordoñez
Finca La Aldea

Region:
San Agustin, Huila, Colombia

Process:

- Controlled Anaerobic fermentation.
- ~48h in cherry.
- 60–80h post-depulping
- Recirculation: Every 10 hours using its own leachate to maximize complexity and varietal expression.
- Dried on African raised beds for approximately 10–14 days.

Flavor profile

- Floral notes
- Tropical fruits
- Apple
- Spiced notes
- Silky body
- Medium malic acidity

Cup Character:

- Intense aroma with a distinct floral and tropical fruit profile.
- Crisp citrus and vibrant fruit sensations with clean notes of apple.
- Balanced profile with a pristine, long-lasting finish.

Best Brewing Method

- V60
- Batch Brew
- Light Espresso
- Kalita Wave

Availability

12 kg bags

Cafés únicos con historia

Contact us:

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