# TABÍ – MANDARIN
# CO-FERMENTED + BARREL AGED

**Variety:**
Tabí (Typica x Bourbon x Timor Hybrid)

**SCA Score:**
87.5

**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

## Cup Character:

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

## Flavor profile

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

## Best Brewing Method

- Espresso
- AeroPress
- Cold Brew
- Nitro Cold Brew

## Availability

Available in 12 kg vacuum bags

**Cafés únicos con historia**

**Contact us:**

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