

BOURBON NARANJA

 Colombia - Huila

 SCA 86,5



CAFEGA
SPECIALITY COFFEE



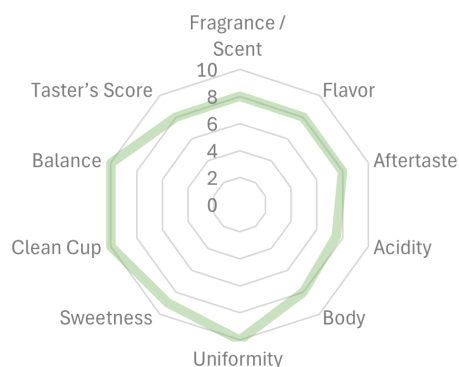
About this coffee

Only mature grains are harvested. The cherries are fermented anaerobically for 60 hours.

Subsequently, dry pulping is carried out. Again, coffee is fermented in two phases: 1) Aerobic: for 48 hours, and 2) Anaerobic: for 60 hours. The coffee is extracted and covered with hot water to stop and eliminate the growth of microorganisms. It is then washed with water at room temperature to remove the fermented mucilage and dried in the sun for 18 days.

Fragrance and aroma of citrus fruits, panela and orange peel. Juicy body: medium-high citric acidity. It is a clean drink with sweetness of panela and molasses. It has notes of orange, mandarin and orange peel; It has a clean, long and pleasant residual citrus flavor. Simply sublime!

Species	Arábica
Variety	Bourbon Naranja
Harvest	December 2024
Altitude	1.400
Process	Washed



*Do you want to know more about this coffee?
Do you want to taste it?*

