

# BOURBON SIDRA

 Colombia - Huila

 SCA 87



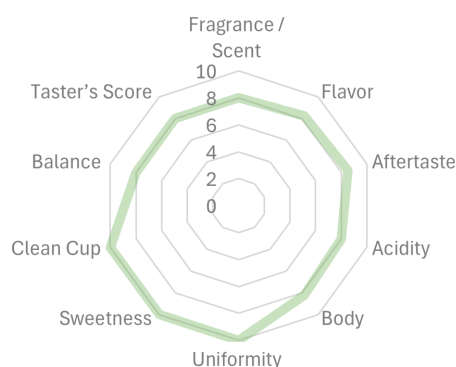
**CAFEGA**  
SPECIALITY COFFEE



## About this coffee

After careful manual harvesting, cherry oxidation is carried out for 24 hours. It is subsequently pulped and left in bins for aerobic fermentation, until it reaches a temperature of 36° Celsius. A thermal shock is carried out with water at room temperature to highlight its attributes and stop microbial movement in the coffee, thus achieving greater durability. Melon, watermelon and strawberry fruit musts are used in fermentation. When tasting it you can appreciate yellow fruit, floral and aromatic flavors. It is a clean drink with notes of salpicón, pine and aromatic herbs; pleasant long residual, with juicy acidity and creamy body. It is a coffee that will not leave you indifferent!

Species	Arábica
Variety	Bourbon Sidra
Harvest	Diciembre 2024
Altitude	1.800
Process	Washed



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

