

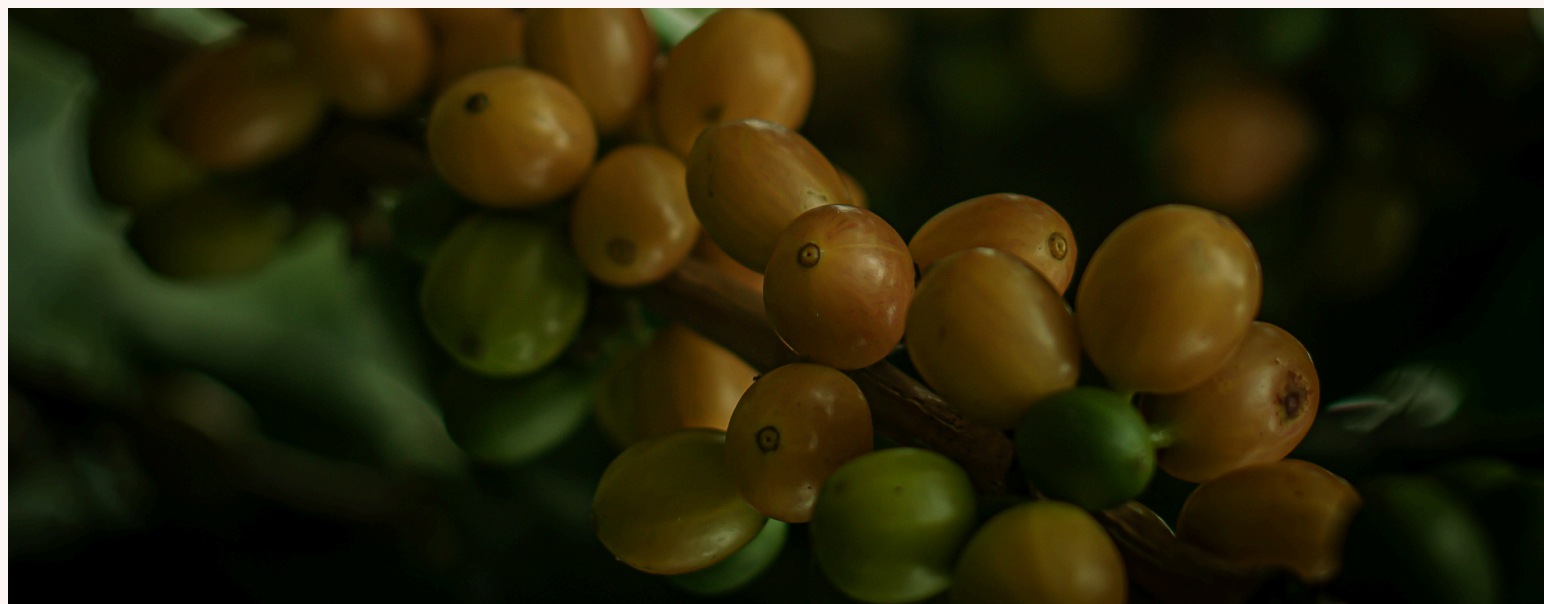
BOURBON AMARILLO

 Colombia - Huila

 SCA 87.5



CAFEGA
SPECIALITY COFFEE



About this coffee:

There are different theories about the origin of Yellow Bourbon, and many disagree. However, what is certain is that everyone agrees that it is a variety that has proven to be a real gem of coffee growing, loved for its sweet flavor, delicate body, and aromatic complexity. Add to this the care and unique process applied by its young coffee grower, and the result is an extraordinary bean that roasters can work with to create their wonders. After harvesting at optimal ripeness, the cherries undergo extended fermentation for 60 to 72 hours in sealed vats with exhaust valves. Here, Brix, pH, and temperature measurements are taken. The beans are then pulped and fermented with a small amount of water in sealed vats for 48 hours. During this time, the leachate from this same coffee is used and tropical fruit musts are added to give it a distinctive touch. The result? A sweet fragrance and flavors of honey, exotic yellow fruits, orange, melon, cherry, white chocolate, molasses, and jasmine. In short: a real gem!

Species	Arábica
Variety	Yellow Bourbon
Harvest	Last in 2025
Altitude	1.700 SNM
Process	Washed - Co-fermented



Would you like to learn more about this coffee? Would you like to try it?

