

BOURBON ROSADO

 Colombia - Huila

 SCA 86



CAFEGA
SPECIALITY COFFEE



About this coffee:

This Bourbon Rosado is grown on the La Reserva farm, located in the department of Huila, in the areas of Pitalito and Bruselas, at an altitude of 1,750 meters above sea level. It is a variety recognized for the pink color of its ripe cherries and its elegant aromatic profile.

The coffee is processed using a controlled fermentation wash in two stages: 24 hours in cherry and 12 hours in mucilage in submerged fermentation, a method that highlights the natural sweetness and maintains excellent cleanliness in the cup.

The tasting reveals a clean, juicy, and balanced beverage with citrus and tangerine notes, accompanied by panela, sugarcane, and yellow fruits. It has medium acidity, medium body, and a long, fresh, and pleasant finish.

Species	Arábica
Variety	Pink Bourbon
Harvest	Last in 2025
Altitude	1.750 SNM
Process	Washed



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

