

BOURBON AJÍ

 Colombia - Huila

 SCA 86.75



CAFEGA
SPECIALITY COFFEE



About this coffee:

Bourbon Ají is a variety that has been developed in the department of Huila, Colombia. According to genetic studies, it is not directly related to the Bourbon variety, but rather is a variety from Ethiopia that has adapted to the conditions in Huila.

Why its name? It is due to the particular flavor and spiciness of its cherry, reminiscent of hot pepper (chili). The producer has done a great job, from the selection of the cherries at their optimal ripeness, to a 24-hour oxidation process. After pulping, it has undergone a 48-hour anaerobic fermentation.

In the cup, this Bourbon Ají stands out for its spicy and floral profile, sweet acidity, silky body, and creamy texture.

Its notes include black pepper, plum, jasmine, sweet orange, and yellow fruits.

Species	Arábica
Variety	Aji Bourbon
Harvest	Last in 2025
Altitude	1.720 SNM
Process	Washed



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

