

# BOURBON MORA SILVESTRE

 Colombia - Huila

 SCA 87.5



**CAFEGA**  
SPECIALITY COFFEE



## About this coffee:

Coffee cherries are harvested at peak ripeness. The whole cherries are submerged and fermented for 96 hours. They are then pulped, and the beans, still covered in mucilage, undergo a second fermentation for an additional 48 hours in fermentation tanks. During this process, the coffee is co fermented with local wild blackberry must, typical of the region.

This fermentation does not dull the flavor and quality of the coffee; on the contrary, it gives it special notes that enhance it. Finally, it undergoes slow solar drying for 15 days. When tasted, flavors of red berries, rose tea, and a drink with notes of red berries, floral, lime, ripe fruit, plum, and blueberries can be appreciated. Medium acidity, delicate body, clean and refreshing. You will not have tasted anything like it before!

Species	Arábica
Variety	Wild Blackberry Bourbon
Harvest	Last in 2025
Altitude	1.720 SNM
Process	Washed - Co-fermented



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

