



ABOUT THIS COFFEE

Grown amidst the dramatic landscape of the Chicamocha Canyon, this Pink Bourbon Natural reflects the harmony between innovative processing and environmental stewardship. Handpicked at peak ripeness and sun-dried as whole cherries, this lot brings out the variety’s vibrant tropical character. Our team of experts hand-harvests perfectly ripe cherries. The coffee is then fed into a hopper and passed through a flotation machine, where the cherries are washed to remove excess dust and any leaves or branches. Next, the cherries are fermented for 20 hours and moved via a conveyor belt to a pre-drying platform, where it is dried for 20 hours to begin the dehydration phase.

Farm	La Pradera
Producer	Oscar Daza
Species	Arabica
Varieties	Pink bourbon
Process	Natural
Drying	Mecanical dryer
Altitude	1800
Harvest	September - December
Type of harvest	Manual

