



ABOUT THIS COFFEE

This coffee is a harmonious blend of two varieties: 70% Caturra, washed process and 30% Red Bourbon, natural process.

The Caturra brings clarity, balance, and refined sweetness through a traditional washed method—ripe cherries are handpicked, floated for quality, depulped, and carefully dried on raised beds under greenhouse conditions.

The Red Bourbon adds intensity and character. After selective harvesting, the cherries undergo 48 hours of whole-fruit fermentation, followed by slow, manual drying to ensure even flavor development.

Together, they create a cup with body and sweetness, where notes of chocolate, panela, and cacao meet the vibrant red fruit intensity of the Bourbon. This blend shines especially in espresso, offering richness, balance, and a long-lasting finish.

Farm	Buenos Aires
Producer	Jesus Bedoya
Species	Arabica
Process	70% fully washed - 30% natural
Drying	Greenhouses
Altitude	1400
Harvest	May - July
Type of harvest	Manual

