

PINK BOURBON ANCESTRAL



Colombia • Tolima • Gaitania



ABOUT THIS COFFEE

At El Marchito, Pink Bourbon has become a symbol of both quality and opportunity. Drawn by its outstanding cup potential and strong adaptation to local conditions, Justiniano Paya continues to invest in this variety as part of his pursuit of greater value and differentiation.

Throughout the year, the coffee trees receive close monitoring, with careful management of weeds, pests, and plant health to ensure consistent cherry development. Harvesting is carried out through multiple selective pickings, allowing only optimally ripe cherries to enter the process. Following flotation sorting, the coffee undergoes approximately 60 hours of fermentation in sealed GrainPro bags before being washed and slowly dried in traditional marquesinas. The result is a refined Pink Bourbon distinguished by floral elegance, vibrant sweetness, and the exotic profile that has made the variety so highly sought after.

Farm	El marchito
Producer	Justiniano Paya
Species	Arabica
Varieties	Pink bourbon
Process	Washed

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