

PINK BOURBON BIOMASTER

Colombia • Santander • Aratoca



ABOUT THIS COFFEE

Some coffees stand out because of their rarity. Others because of the dedication behind every stage of their journey. This Pink Bourbon BioMaster is both.

Cultivated at Aratoca, Santander, by Oscar Daza Bautista at 1,900 masl, the coffee benefits from a unique interplay of altitude, climate, and meticulous farm management. Selective harvesting ensures that only perfectly ripe cherries are chosen, creating the foundation for exceptional quality.

After harvesting, the cherries rest for 24 hours before being pulped and transferred to the BioMaster system for a controlled 72-hour fermentation. This technology allows close monitoring of key variables such as temperature, pH, and soluble solids, creating conditions that enhance consistency while unlocking greater sensory complexity.

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

TO CONTINUE READING, VISIT

