



*Blossomed coffee flowers*



## Bodega Manos al Grano

Producer	Various small producers
Farm	Bodega Manos al Grano
Altitude	1600 - 1800 m
Region	Huila
Harvest	March - June & December - January

## About Bodega Manos al Grano

This lot is a very special one with a lot of work behind it! The blend came from the desire to rescue and highlight the uncommon or older varieties of coffee that are becoming less popular amongst the rise of exotic varieties such as geisha. Director of Azahar Exporting, Gustavo Vega, worked to source a mixture of pink bourbon cherries from multiple neighbouring producers to produce what is known as the Bourbon Project. This project also worked to incentivise producers to continue growing this varietal by paying workers and pickers a premium well above the market price for these cherries.

Creating a bourbon only blend is no easy feat. This varietal tends to have a lower yield than the other commonly grown varieties including caturra, colombia, and castillo, and are more expensive to produce. For this blend, pickers were monitored closely to ensure the bourbon cherries were not muddled with other varieties, to ensure a single varietal blend, but this meant that harvest was slow work. Each farm had to ensure they provided enough room for storing the bourbon cherries separately, and it is for these reasons - plus more - that they were paid a premium: this blend cost more to produce and offer.

This is a project that has purpose driving it, and we are happy to be doing our part in taking it the next step; connecting it to roasters and use, consumption and enjoyment.

# Bodega Manos al Grano

Varietal: Pink Bourbon

Process: Washed

Tasting notes: cherry, raspberry, chocolate, botanical, english breakfast tea



## Processing Details

- o Cherries are harvested by various farmers around the area when ripe
- o Pink bourbon cherries remain separated from other harvests
- o Cherries are delivered to the communal mill and combined to create the Bourbon blend
- o Cherries are fermented for 24 hours before being pulped
- o Beans undergo second fermentation for 48-120 hours in tank
- o Beans are removed from tanks and thoroughly washed
- o Beans are dried under full sun on raised beds or parabolic beds
- o Drying takes approximately 20 days
- o Moisture content is reduced to 10-11%
- o Beans are stored in parchment until ready for export