



Colombia Acevedo

Producer	Various allied small producers
Altitude	1550 - 1750 m
Region	Acevedo, Huila
Harvest	April - June & September - December

About Colombia Acevedo

This entirely pink bourbon lot is a collation of coffees grown and harvested exclusively from a distinguished group of allied producers in the department of Huila, specifically, in the southern municipalities of Acevedo and Pitalito. Over the past decade, there has been an increase in popularity for the wonderfully rich and resilient pink bourbon variety. It is commonly sought after for its likeness to Ethiopian washed profiles crossed with distinctly Colombian sensorial attributes, like wonderfully forward acidity and aromatics with hints of panela and black tea complimenting tropical fruit sweetness. It is a combination that the world of coffee is valuing more and more, and this community lot aims to celebrate all those wonderful attributes grown in beautiful department of Huila.

Acevedo

Varietal: Pink Bourbon

Process: Washed

Tasting notes: blackcurrant, cherry, orange, caramel, nectarine, jammy, clean, sweet



Processing Details

- o Cherries are picked when ripe and red
- o Producers deliver cherries to the mill
- o Cherries are fermented for 42 hours
- o Cherries are then pulped and fermented a second time for 96 hours
- o Once secondary fermentation is complete, the coffee is rinsed before being dried
- o Beans are dried on a multi-system drying beds in a marquesina for 15-20 days until moisture content reaches 10-12%
- o Beans are combined by the community to create this harvest's Acevedo profile and stored in parchment until ready for milling and export