

Banexport - Yellow Bourbon (GrainPro)



Oscar Agudelo Hoyos has 3.3 Hectares of Yellow Bourbon trees growing on part of a 5.5 Hectare farm in the Region of Alto Del Obispo in Southern Huila, just South of Pitalito.

The other varieties are Caturra and Red Bourbon. He harvests these varieties separately and keeps them apart during processing. His method is to pick ripe cherries, pulp in to a tank and dry ferment for 24 hours. He washes the coffee four times and moves it to a covered patio to pre-dry for 3 days before moving to a more sunny patio. When tasting Yellow Bourbon cherries versus Red Bourbon cherries on this farm I found the Yellow fruits to be slightly more sweet but really more elegant and delicate in the mouth. You will also notice that the trees are tall and spindly with not a great concentration of cherries. This is why producers tend to shy away from heirloom varieties and move towards more prolific producers like Colombia and Castillo.

This is our first large lot of Yellow Bourbon from Colombia and the coffee was a terrific surprise with classic Huila flavors of Tropical Fruits, caramel, vanilla and the exceptional intensity of Colombian Coffees. Enjoy!

ID# 7000

Origin	Colombia
Region	Alto Del Obispo, Huila
Farm	El Diamante
Variety	Yellow Bourbon
Altitude	1667 Masl
Proc. Method	Pulped, 24 hours of dry fermentation and 4 washes



Yellow Bourbon is a natural cross between Red Bourbon and Amarelo de Botacuto, which is labelled as a Typica variant with yellow fruit. Bourbon resulted from selections made by French botanists in wild Yemeni coffee groves. Moved to controlled fields for propagation, the relatively humble stock produced a remarkable variety and was given the namesake of its nursery - Bourbon Island - upon its introduction to South America. Under expanded cultivation in Brazil, a yellow mutant with a unique flavor profile expressed itself and was isolated, expanded, and named for its color.

read [this blog](#) to learn more about our Variety Select project

Gallery Banexport - Yellow Bourbon (GrainPro)

