



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

The other varieties are Caturra and Red Bourbon. He harvestthese varieties seperately and keeps them apart during processing. His method is to pick ripe cherries, pulp in to a tankand 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 our first large lot of Yellow Bourbon from Colombia and the coffee was a terrific suprise with classic Huila flavors of Tropical Fruits, caramel, vanilla and the exceptional intensity of Colombian Coffees. Enjoy!

## ID# 7003

Origin Colombia

Region Alto Del Obispo, Huila

Farm El Diamante Variety Yellow Bourbon

Altitude 1667 Masl

Pulped, 24 hours of

Proc. Method 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) (Europe)

