



Blanca Irma Lopez - San Agustín - Huila - Pink Bourbon (Innovation Bags)

Blanca Irma Lopez is a longtime member of the small-but-mighty Asociación de Los Naranjos, a group of 52 smallholder farmers located in and around the town of San Agustín, Huila. She owns a 5-hectare farm called La Cabaña, where she grows Pink Bourbon variety coffee. Once the cherry is picked ripe, it spends 9 hours in its cherry in the depulper's hopper before the skin is removed from the fruit. Then the coffee is depulped and spends as long as 60 hours fermenting dry in plastic tanks, until the Brix reading drops from 25° to 9°. It is washed three times and dried under shade for 30 days.

For more information about coffee production in Colombia, visit our [Colombia page](#).

ID# 14186

Origin	Colombia
Region	La Muralla, San Agustín, Huila
Farm	La Cabaña
Variety	Pink Bourbon
Altitude	1700 masl
Proc. Method	Washed

The Cup

"Very sweet and rich with lots of fruit acidity and a syrupy mouthfeel; intense tropical fruit flavor with tamarind, mango, plum, citrus fruit and caramel syrup flavors."

Gallery Blanca Irma Lopez - San Agustín - Huila - Pink Bourbon (Innovation Bags)

