

Pink Bourbon - Jambalo - Cauca (Innovation Bags)



Don Jaime Ipia is a leader in his community who sees coffee production as a way of accessing a better livelihood. His own farm is modest in size, 3 hectares total, but he works diligently to demonstrate a high standard of production with the hopes of bringing other members of the community into the fold of specialty coffee.

Don Jaime selectively picks ripe cherry, depulps them the same day, and does a dry fermentation for 24 hours before washing the coffee until "the water is clear." Drying time is 18 days on raised beds under parabolic covers.

—Luis Arocha

ID# 8866

Origin	Colombia
Region	Nueva Jerusalen, Jambalo, Cauca
Farm	La Meseta
Variety	Pink Bourbon
Altitude	2200 masl
Proc. Method	Fully Washed and Dried in Parabolic Driers

Pink Bourbon: Cultivated from hybrids of Red and Yellow Bourbon, this variety is very rare, but the producer said it is quite resistant to coffee-leaf rust. Pink and Orange Bourbons are very difficult to produce with consistency. The recessive genes leading to the expression of these colors are easily thwarted by the presence of yellow and red genes in a given pollen grain. A carefully isolated and contained lot can do quite well and preserve the unique color and character of this



variety, though this is quite hard to find.

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

Gallery Pink Bourbon - Jambalo - Cauca (Innovation Bags)

