

Neftali Fajardo - Finca La Estrella - Guanacas - Cauca - Pink Bourbon - Natural (Vac Pack)

Neftali Fajardo Salazar has a farm in Inzá, Cauca, where Pink Bourbon grows on about 3.4 hectares of land. The coffee is picked when it turns a very dark orange color, and the cherries are sorted initially by floating them in a tank and removing the ones that bob to the surface, in a process called "balseo." The coffee is then dried on raised beds for a period of 16-24 days while being moved every single day to ensure and even drying process for this natural coffee.

ID# 17060

Origin	Colombia
Region	Guanacas, Inzá, Cauca
Farm	La Estrella
Variety	Pink Bourbon
Altitude	1870 masl
Proc. Method	Natural

The Cup

" Sweet and savory with lots of tart acidity, red grape, rich chocolate and berry flavors."

Gallery Neftali Fajardo - Finca La Estrella - Guanacas - Cauca - Pink Bourbon - Natural (Vac Pack)

