



OKRO ROASTERY

COLOMBIA PINK BOURBON HYDRO HONEY

LOCATION: Magiana

ELEVATION: 1,600-1,800 M.A.S.L.

PROCESSING: Hydro honey process
(24-30 hours fermentation; more than 70
hours sundried)

VARIETY: Pink bourbon

MORE INFO

This lot comes from the Terra Verde Asociación, which is a cooperative working directly with 420 farms in Nariño and Huila. The focus of Terra Coffee is on supporting smallholder producers who cultivate coffee on farms ranging from 1 to 6 hectares. These farms are predominantly family-run units where knowledge and expertise are passed down through generations. The cooperative operates within the framework of clean and organic agriculture, prioritising environmental sustainability and respect for the environment. The cooperative is built on a system that values the individual work and abilities of each producer. The focus is on developing the potential of each farm, with the ultimate goal of harnessing collective capacities and fostering improvements in productivity and quality through synergy among producers.

The Pink Bourbon, originating in Colombia, consistently garners high tasting scores, demonstrates excellent performance, and exhibits easy adaptability. This exceptional coffee undergoes a post-harvest milling process that imparts pronounced sweetness, vibrant acidity, and subtle fruit flavours. The Hydro-Honey process, complemented by nearly 70 hours of drying, imparts spicy clove notes to the coffee, enhancing the overall experience with a delightful combination of honey sweetness and fruity undertones.

