COLOMBIA



Region Cauca

Producer Finca Patio Bonito

Altitude

Variety Pink Bourbon

Harvest Period Sep-Dec(Main)/Apr-Jun(Mitaca)

> Processing Washed



COLOMBIA NATURAL ARABICA EXCELSO EP, CAUCA, FINCA PATIO BONITO, PINK BOURBON

On the quest for distinguished coffee, you cannot miss Colombia. Colombia's quality reputation stems from hard work and excellent terrain. A unique topographic characteristic also comes into play when describing the various facets of Colombian coffees: the three cordilleras of the Andes mountain range. Several microclimates are formed between and within the mountain ranges, resulting in exceptional conditions for high-quality coffee production.

Among the more than 20 coffee-producing regions, Cauca stands out in the southwest of the country. This is where you'll find Finca Patio Bonito, situated specifically in the municipality of Caldono. This family-operated finca is owned by Carlos Arturo Trujillo and run by his daughter, Paola. She studied at the University of Manizales and is a Chemical Engineer. However, once she started engaging in the family business - she fell in love with coffee and transitioned into managing the farm.

Today the farm has 11 hectares, 9 of which are home to some 45,000 trees of varieties such as Castillo, Colombia, Pink Bourbon, and Wush Wush. Coffees on the farm are meticulously handpicked. In the case of this washed Pink Bourbon, cherries are selected when fully ripe, displaying a vibrant pink color. The cherries are then depulped, sorted, and fermented. The result, you may imagine? We invite you to try it yourself!



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