



General Information

Colombian **Natural Bourbon** is one of the sweetest and most complex expressions available. By using the **Natural process** (drying the bean inside the whole cherry), the variety's intrinsic sweetness is amplified, resulting in a cup with a syrupy texture and exceptional flavor depth.

Recommended Drinks:

- **Signature Espresso:** Its high density and sweet notes create memorable espressos with elastic crema and a long-lasting aftertaste.
- **Milk-Based Drinks:** The perfect partner for Lattes and Cappuccinos; its milk caramel and chocolate notes fuse with the milk to create a dessert-like experience.
- **French Press:** Ideal for highlighting its silky body and the intensity of its fruity notes.

Name	Natural Bourbon
Origin	Huila- Colombia.
Producer	Juan Gomez, La villa de don Juan S.A.S.
Farm	La villa de don Juan, Isnos, Huila
Altitude	1720 to 2000 m.a.s.l

Processing Method

48 hours Anaerobic whole cherry fermentation



Cupping Profile

Attributes

- ☐ Sensory profile: Tropical, fine chocolates, black fruits, plums, and spices.
- ☐ Body: Creamy
- ☐ Acidity: Medium High
- ☐ Score: 87.5 SCA
- ☐ Roast Level Recommendation: Medium



Contact Information

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