

ASOBOMBO PINK BOURBON 36HR FERMENTATION

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Huila, Colombia

PRODUCER

ASOBOMBO

PROCESSING

36 hour fermentation,
washed & sundried 20
days

HARVEST SCHEDULE

September - December

VARIETY

Pink Bourbon

ALTITUDE (MASL)

1600 - 2000

Coffee Background

The ASOBOMBO association is bent on bringing generational change to Huila's coffee community. Nearly half of the 170 young producer members are women, and they all work together as one to strengthen their land with both traditional customs and modern approaches to agriculture. Their smallholder farms are nestled in the south of Huila, near the majestic Salto de Bordones waterfall, at altitudes ranging from 1600 to 2000masl.

ASOBOMBO is headed by a team of five, dividing their work into representation, management, and quality control. Empowerment and independence are at the forefront of ASOBOMBO's model, and they focus on agricultural guidance to develop better agronomy and fermentation practices. The producers are committed to organic agriculture as the pathway to achieving their dreams of high-value coffee and farm sustainability. With certification premiums like USDA Organic, participating farmers can receive an average of 35% more income for their raw coffee.

This Pink Bourbon Colombia green coffee, sourced in partnership with Lohas Beans, was fermented in cherry for 36 hours, washed, and sun-dried for 20 days to achieve floral and fruity notes with a bright acidity and silky body.

Genuine  origin

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