EL PITAL YELLOW BOURBON

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

El Pital, Huila, Colombia

PRODUCER

ASOBOMBO, Lohas Beans

PROCESSING

Washed & Sundried

HARVEST SCHEDULE

September - December

VARIETY

Yellow Bourbon

ALTITUDE (MASL)

1600 - 2000

Coffee Background

This single-varietal yellow bourbon microlot highlights the distinct uniqueness of these yellow coffee cherries. The varietal was first discovered in the 1930s in Brazil and attracted the attention of researchers due to its unusual color and high productivity. A sweet and striking cup profile is also signature of this novel coffee, and the caramel, pear, vanilla, green tea, and lime notes of this ASOBOMBO-produced microlot are accentuated by a pronounced acidity and heavy body.

ASOBOMBO comprises 170 young producers bent on bringing generational change to Huila's coffee community. Nearly half of ASOBOMBO's producers are women. The group's power is rooted in their unity. Everyone works together as one to strengthen their land with both traditional customs and modern approaches to agriculture.

The Huila region is always a favorite when it comes to Colombian coffee. In addition to high-quality – often award-winning – coffee, Huila is also celebrated for its distinct cup profiles that feature bright acidity, sweetness, and fragrant aroma. As Colombia's largest specialty coffee-producing department, Huila's nutrient-rich volcanic soil bears highly anticipated coffee each year for the global market.

