

FINCA LA RIVIERA PINK BOURBON WASHED

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Santa Rosa de Cabal,
Risaralda, Colombia

PRODUCER

Finca La Riviera, Julio
Cesar Madrid Tisnes

PROCESSING

Washed

HARVEST SCHEDULE

April - May

VARIETY

Pink Bourbon

ALTITUDE (MASL)

1650

Coffee Background

Julio Cesar Madrid Tisnes is a third-generation coffee grower, and Finca La Riviera, a 38-hectare farm, joined the ranks in his showcase of outstanding estates in 2013.

Julio has his sights set on innovation. At Finca La Riviera he focuses on non-traditional varieties including Gesha, Laurina, Sudan Rume, Pink Bourbon and more.

The Pink Bourbon coffee variety has been making waves for its extremely sweet and complex cup character, as well as the striking pink color of its cherries. A natural cross between Red and Yellow Bourbon, selecting and developing Pink Bourbon was a painstaking process to draw out the recessive genetics responsible for the coffee's pink color and other characteristics.

In the "washed" or "wet" process coffee cherries are floated and sorted to ensure consistent ripeness and to remove any defective cherries. At Finca La Riviera, cherries are pulped on the same day they're harvested and left to oxidize in tanks for 20 hours. Afterward, the beans are washed and sun-dried for 20-25 days.

Genuine  origin

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