

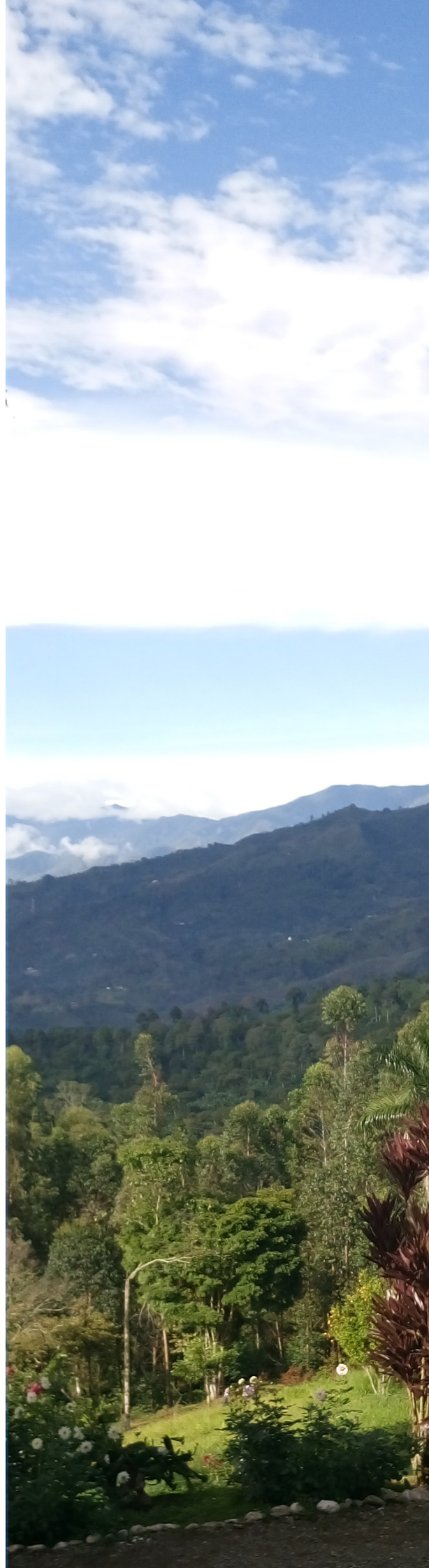


COLOMBIA

BURILA

Profile

Country	Colombia
Department	Valle de Cauca
Municipality	Trujillo
Farm	La Esperanza
Altitude	1750 - 1850 masl
Variety	Colombia & Caturra
Harvest	Nov - Feb, April - June
Process	Washed





Colombia Burila

Colombia Burila

Trujillo is both a town and municipality in Valle de Cauca, on the western, Pacific-facing side of Colombia. It borders Cauca to the south, Tolima to the east, Risaralda and Quindio to the north, and encompasses elements of both the western and Central mountain ranges. The estate itself consists of around 2900 hectares under coffee, roughly 84,000 trees.

Due to the many microclimates, faces of the slopes, and changing weather patterns, there is often fresh coffee cropping throughout the year, though generally this is split across the main and mitaca (or 'fly') crops. Global warming has seen a significant change across Colombia, bringing challenges to some areas and opportunities to others.

Coffee from Burila is picked at optimum ripeness and sugar levels then depulped without the use of water, before being fermented for between 19 and 22 hours. This helps develop redder fruit flavours and sweetness. It is then fully washed, and mechanically dried at temperatures monitored to be between 35°C and 45°C until it has reached around 10.5 % moisture. Beans are then selected by the Café Granja La Esperanza team on physical appearance, before moving to sensory evaluation to achieve a minimum score of 84 points. It is then rested, and later prepared in sacks ready for exporting.



Ripe coffee cherries