

Brazil

YELLOW BOURBON



Classic notes of chocolate, caramel, and touches of cherry and apple.

For those that remember, Yellow Bourbon was up there with the early speciality wave of coffees. It still delivers on sweetness and profile.

Introduced to Brazil from La Reunion back in the mid 1800s, it spread across Brazil, but given the unique conditions of full sun, something needed to change. In the case of Bourbon, this was its colour. Yellow photosynthesizes differently (slower, in fact) to red, and the bean is much better adapted to deal with the sun this way.

Coffee comes to SMC only after it has scored 83+. Cherry is collected and processed in Brazil at farm level, including dry milling. Beans are then stored in large wooden silos to allow the moisture to homogenise through the lot. Once this stage is completed, the beans are cupped, scored and sent to the warehouse facility for SMC. Here the is stored in RFID tagged lots, which disable the forklift if the designated lot is not scheduled to be moved.

The coffee undergoes a further cleaning and colour/laser sorting before being bagged for export.

<i>Country</i>	Brazil
<i>Altitude</i>	900+ masl
<i>Varietals</i>	Yellow Bourbon
<i>Processes</i>	Natural
<i>Harvest</i>	May- August