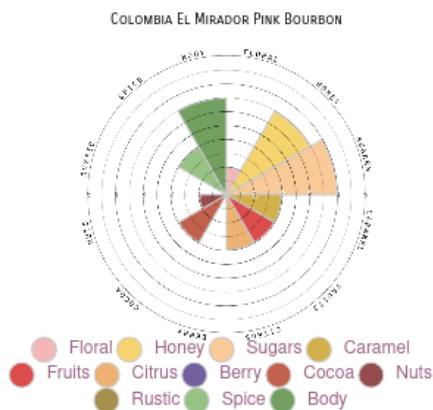
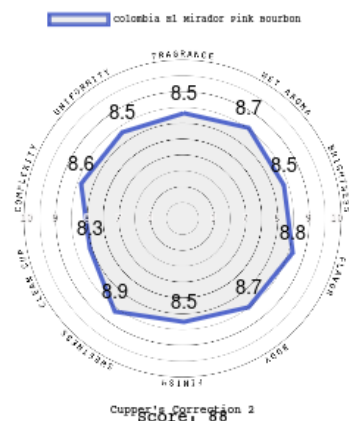




# Colombia El Mirador Pink Bourbon



*sweet maria's*

## Colombia El Mirador Pink Bourbon

The cup has tart acidity, with resolute sweetness that pushes through in the aftertaste, an amalgam of raw sugars and honey, hints of green apple, dried apricot, with a lemon note that ties things together. City to City+.

## FULL CUPPING NOTES

The fragrance has layered sweetness of complex sugars, with accents of ripe fruits, and honey. The fruit aspects get a nudge in the wet aroma, though still not the leading characteristic. The steam smells of brown sugar and honey pistachio cookies, with a juicy apple-like accent. The cup is tartly sweet, with a resolute sweetness that pushes through in the aftertaste. The base flavor is an amalgam of raw sugars and honey, hints of green apple and dried apricot, and all adds up to nice complexity for washed Colombian coffee. I enjoyed the level of acidity at City roast level, where lemon highlights tie it all together. There's a tradeoff of some slight dryness in the aftertaste, but did not deter me from taking a second pass at that roast level! The finish at City+ is very sweet, and still pulls out some of those tart fruit aspects. This is one of two lots from El Mirador, the other being a Caturra variety that we will have later in the year.

## SPECS

Region	El Mirador, Pitalito, Huila
Processing	Wet Process (Washed)
Drying Method	Covered Sun-Dried
Arrival date	May 2025 Arrival
Lot size	10
Bag size	70 KG
Packaging	GrainPro Liner
Farm Gate	Yes
Cultivar Detail	Pink Bourbon
Grade	Excelso 15+
Appearance	.6 d/300gr, 15-17 Screen - a few partial quakers
Roast Recommendations	City to City+
Type	Farm Gate