

# NOGALES

Traceability,  
Natural Bourbon Pimienta Grand  
Reserve

Contact us:  
[marketing@nogales.co](mailto:marketing@nogales.co)  
Bruselas, Pitalito, Huila





Category	Grand Reserve
Profile	Natural Bourbon Pimienta
Farm	Nogales
Lot	El Guamo
Variety	Bourbon Pimienta
Altitude	1750

Grand Reserve showcases the pinnacle of each varietal. It is the selection of the best cherries from the peak of the harvest, where the aromatic potential of the cherry is at its peak.

Our most exclusive offering-representing just 10% of our production- celebrates both varietal and terroir.

# Traceability, Natural Bourbon Pimienta



Traceability,  
Natural Bourbon Pimenta Grand Reserve

El Guamo is a steep and dramatic lot on the mountain and home to our 4,000 trees of Bourbon Pimenta, which stand out every year for their vibrant and complex fruit profiles. It has become one of our most popular lots, providing just 4,000 kg split between our Harmony, Pimenta Flores, and Pimenta Grand Reserve lots.





Traceability,  
Natural Bourbon Pimenta Grand Reserve  
Post-Harvest



**01. SELECTIVE**

Pickers carefully hand-select only the ripest, reddest cherries at their peak maturity. This step is key to ensuring quality and preserving the unique characteristics of each variety.



**02. SELECTIVE PICKING**

In addition to the selective picking of only ripe red cherries, our Grand Reserve lots are made only from pickings at the peak of the harvest, when the cherry quality is at its highest concentration of sugars and aromatics.

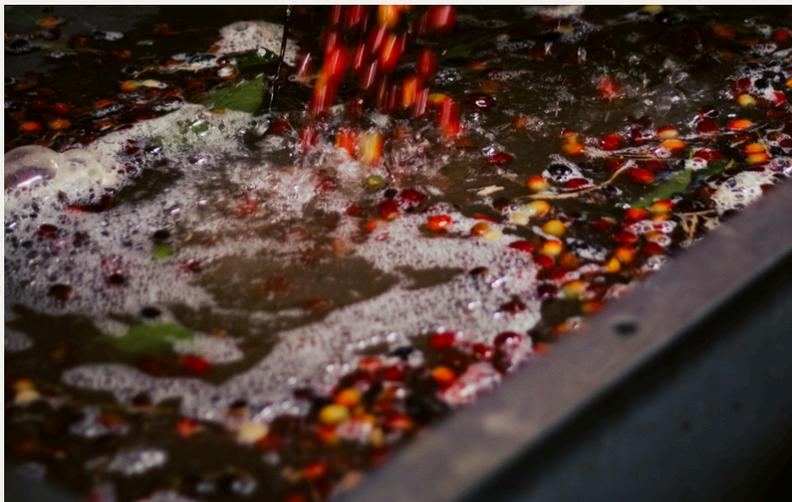


**03. CLEANING & DISINFECTION**

The harvested cherries are washed with treated water to remove any dirt, surface impurities, or external contaminants.



Traceability,  
Natural Bourbon Pimenta Grand Reserve  
Post-Harvest



04. DENSITY SORTING WITH WATER

A flotation process is used to separate the cherries—unripe or defective ones float and get discarded, while the dense, ripe cherries sink, ensuring a precise selection.



05. FERMENTATION

The whole cherries are left to ferment for 24 hours, allowing their natural sugars to enhance and develop more complex aromatic profiles.



06. DRYING IN A DARK ROOM

After fermentation, the beans are moved to a dark room with controlled temperature and humidity for slow, even drying.

- This method minimizes exposure to light and prevents sudden temperature changes, preserving delicate aromatic compounds.
- Drying happens gradually until the beans reach the ideal moisture level for long-term stability and preservation.



Traceability,  
Natural Bourbon Pimenta Grand Reserve  
Quality Control & Recommendations

Part of our exclusive Gran Reserva line, this naturally processed Bourbon Pimenta offers an exceptional cup that truly reflects its unique terroir and genetic origin. With delicate notes of blueberry, caramel, and sweet aromatics, its fragrance and aroma reveal a soft, elegant profile. On the palate, it delivers remarkable complexity and harmony.

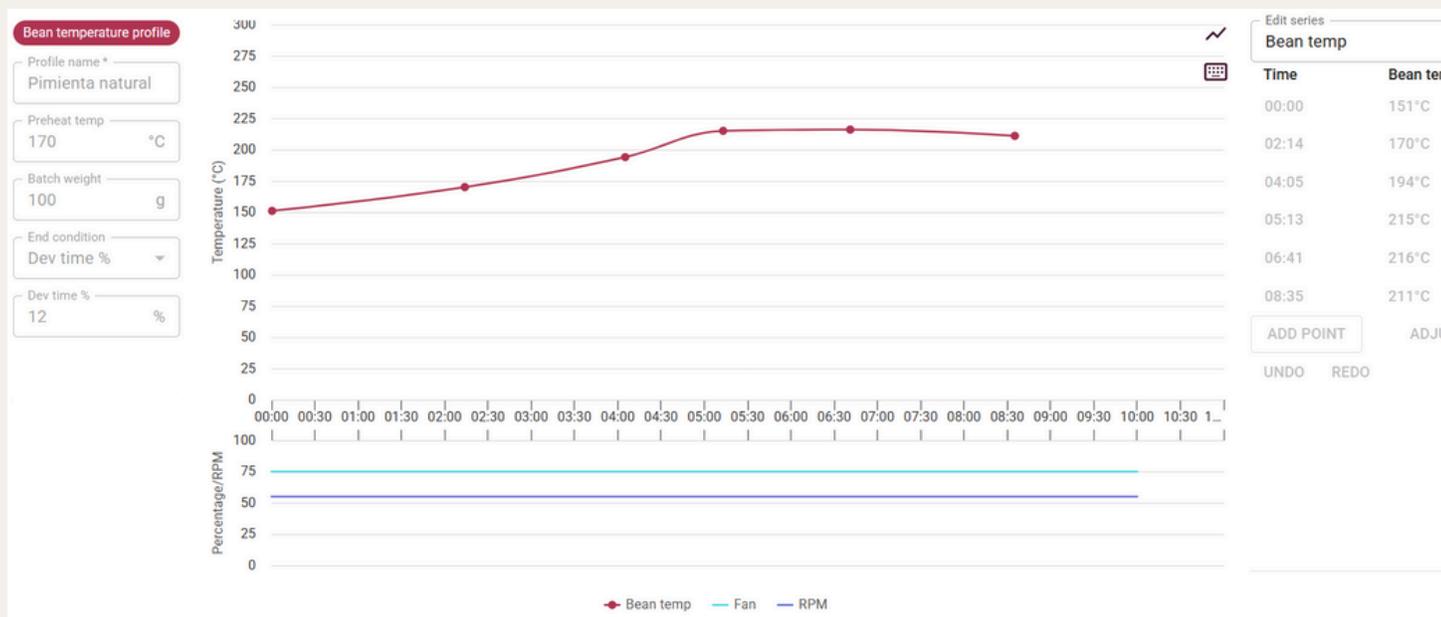




Traceability,  
Natural Bourbon Pimienta Grand Reserve  
Quality Control & Recommendations

This roast curve is designed to highlight the coffee's best sensory attributes during cupping. It serves as a guide to achieve a consistent profile that faithfully represents its origin and processing method.

This curve was developed using the ROEST S100 machine with a 100g batch. Its precision allows fine control over heat application and development time. This reference helps replicate the intended sensory profile.



TECHNICAL CHARACTERISTICS

Variety

Bourbon Pimienta

Process

Natural

Moisture

10.5%