

NOGALES

Traceability,
Orange Bourbon Honey Elixir

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Category	Equilibrium
Profile	Honey Elixir
Farm	Nogales
Lot	Yarumo
Variety	Orange Bourbon
Altitude	1900

Equilibrium represents a harmony between tradition and technique, seeking the balance between harvest and post-harvest procedures; to create profiles that showcase the inherent characteristics of varietal and terroir.

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Our Orange Bourbon sits at the highest point of Finca Los Nogales, in our Yarumo lot, where we exclusively grow this unique varietal. It has adapted well to the cooler conditions while still receiving plenty of light due to its positioning on the farm. As one of our newer lots, this varietal continues to improve with each harvest, and we are excited to see how it evolves over time.





Traceability,
Pink Bourbon Flower Elixir
Post-Harvest



01. SELECTIVE PICKING

Pickers focus only on harvesting ripe coffee cherries, making sure the beans reach their full flavor and quality potential.



02. CLEANING

The harvested cherries are washed with treated water to remove dirt and surface impurities, ensuring clean conditions for processing.



03. SELECTION

The cherries are submerged in water to separate them by density. The denser ones sink, while the lighter ones—often defective or unripe—float. This step helps improve the quality of the lot before fermentation.



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Post-Harvest



04. THERMAL FUSION

The cherries were briefly bathed in 80°C water for just 20 seconds—our shortest protocol—to pasteurize the coffee and release extra sugars for fermentation.



07. DRYING

The beans are spread out on raised beds and dried under the sun for 15 days, allowing for a slow, even dehydration until they reach the ideal moisture level for storage.



05. DEPULPING

The cherries are briefly submerged in water at 80 °C for just 20 seconds—our shortest protocol. This pasteurizes the coffee and helps release extra sugars that fuel the fermentation.



06. FERMENTATION

The beans ferment for five days in their own sugars extracted during pulping, along with a small amount of pre-fermented yeast—microorganisms recovered from the coffee must, clarified and preserved using beans from the same variety. This method boosts fermentation quality while preserving the coffee's terroir.



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Quality Control & Recommendations

Honey Elixir is a vibrant and expressive cup, featuring delicate notes of lavender, bright yellow fruits, and a refreshing touch of lemongrass. As it cools, its sweetness deepens, revealing a balanced and nuanced coffee experience.

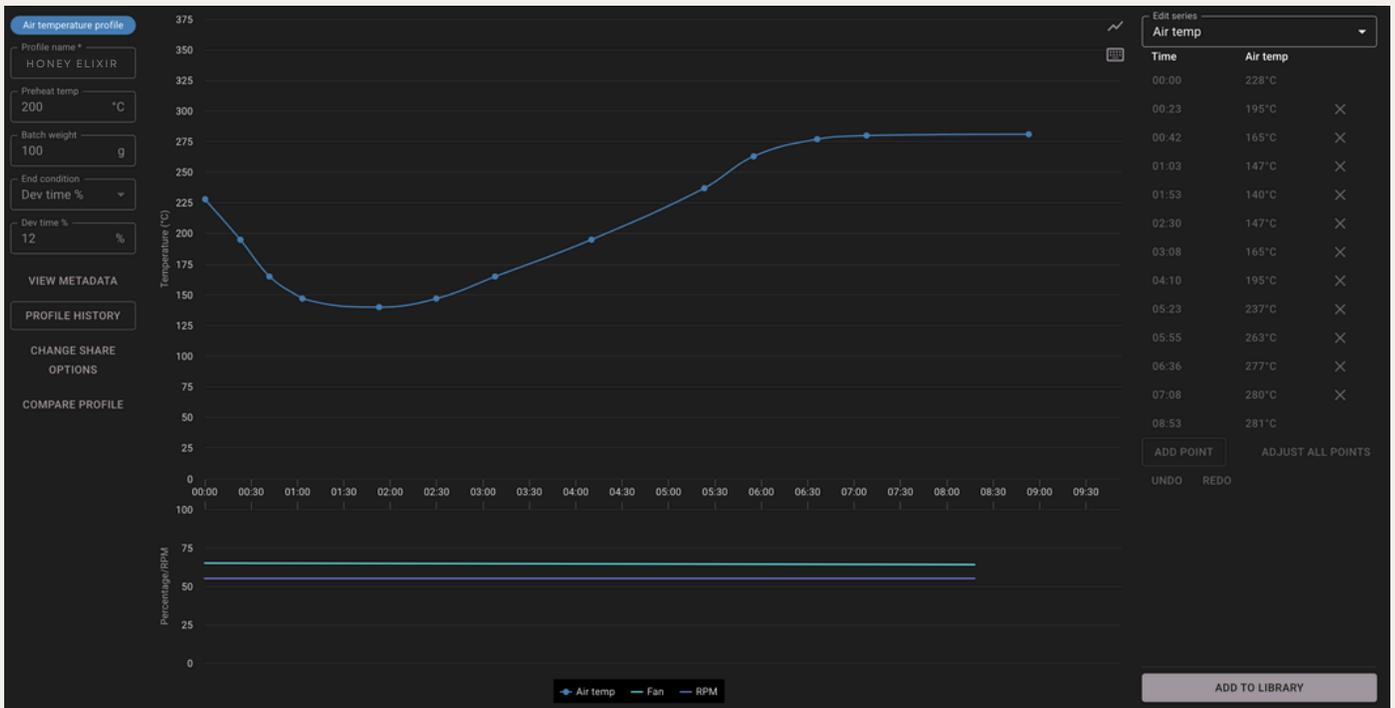




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 Quality Control & Recommendations

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

Process

Moisture

Orange Bourbon

Washed, Fermented

10%
