

NOGALES

Traceability,
Bourbon Pimienta Harmony

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Category	Equilibrium
Profile	Harmony
Farm	Nogales
Lot	El Guamo
Variety	Bourbon Pimienta
Altitude	1750

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

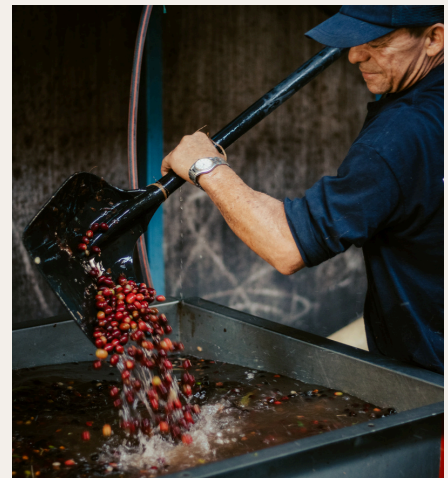


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Post-Harvest



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.

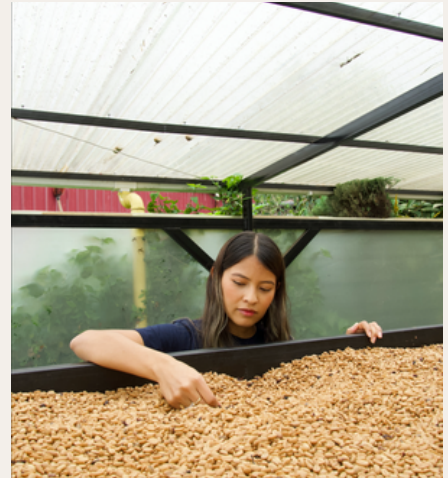


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04. THERMAL FUSION

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.



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

We use a modified pulper that squeezes out and extracts all the juice from the cherry skin, which is then used in the fermentation process.



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

Harmony always gives us a great balance of complexity and sweetness, with distinct notes of guava, jasmine, and cinnamon, a coating texture, and a long, honey-like finish.



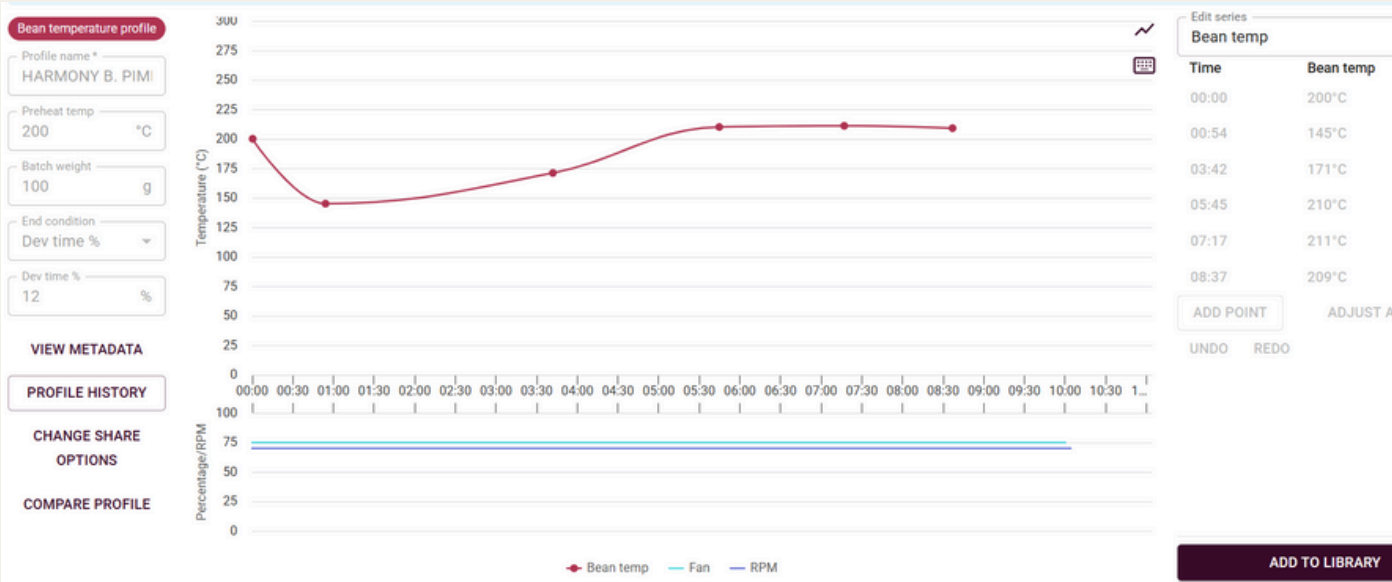


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Quality Control & Recommendations

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	bourbon Pimienta
Process	Washed, Fermented
Moisture	10%