

NOGALES

Traceability,
Orange Bourbon Lavander Fusion

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Category	Eccentric
Profile	Lavender Fusion
Farm	Nogales
Lot	Yarumo
Variety	Orange Bourbon
Altitude	1900

An exploration of the new frontiers of coffee, offering something truly distinct for those curious to experience the unexpected.

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Our Orange Bourbon sits at the peak of our Nogales farm in our Yarumo lot, where we exclusively grow this unique varietal. It has adapted well to the overall cooler conditions while still getting plenty of light due to its positioning on the farm. One of our newer lots, each harvest this varietal continues to improve and we are excited to see how it develops every time.



Traceability,
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Post-Harvest



01. SELECTIVE HARVESTING

Skilled pickers carry out a thorough manual selection, collecting only fully ripe red cherries at their optimal maturity. This step is essential to ensure quality and preserve the unique characteristics of each variety.



03. DENSITY SORTING WITH WATER:

A flotation process is carried out to separate underdeveloped or defective cherries, which float and are discarded, while the dense, ripe cherries sink—ensuring a precise selection.



02. CLEANING AND SANITIZATION

The harvested cherries are washed and sanitized with treated water to remove residues, surface impurities, and any external contaminants.

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04. DRY PULPING

After cleaning and sorting, the cherries undergo dry pulping.



05. NATURAL FERMENTATION

The pulped beans undergo natural fermentation for 24 hours in their own sugars.



07. FLORAL DRYING

In the final stage, the beans are dried in contact with jasmine flowers for approximately three weeks. This slow, floral-influenced drying process contributes delicate aromatic layers, enhancing the complexity and elegance of the final cup.



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Quality Control

Lavender Fusion reveals a vibrant and aromatic cup, led by delicate lavender notes and balanced with juicy flavors of yellow fruits, orange, and papaya. Its smooth texture and floral complexity make it a distinctive and refined coffee experience.

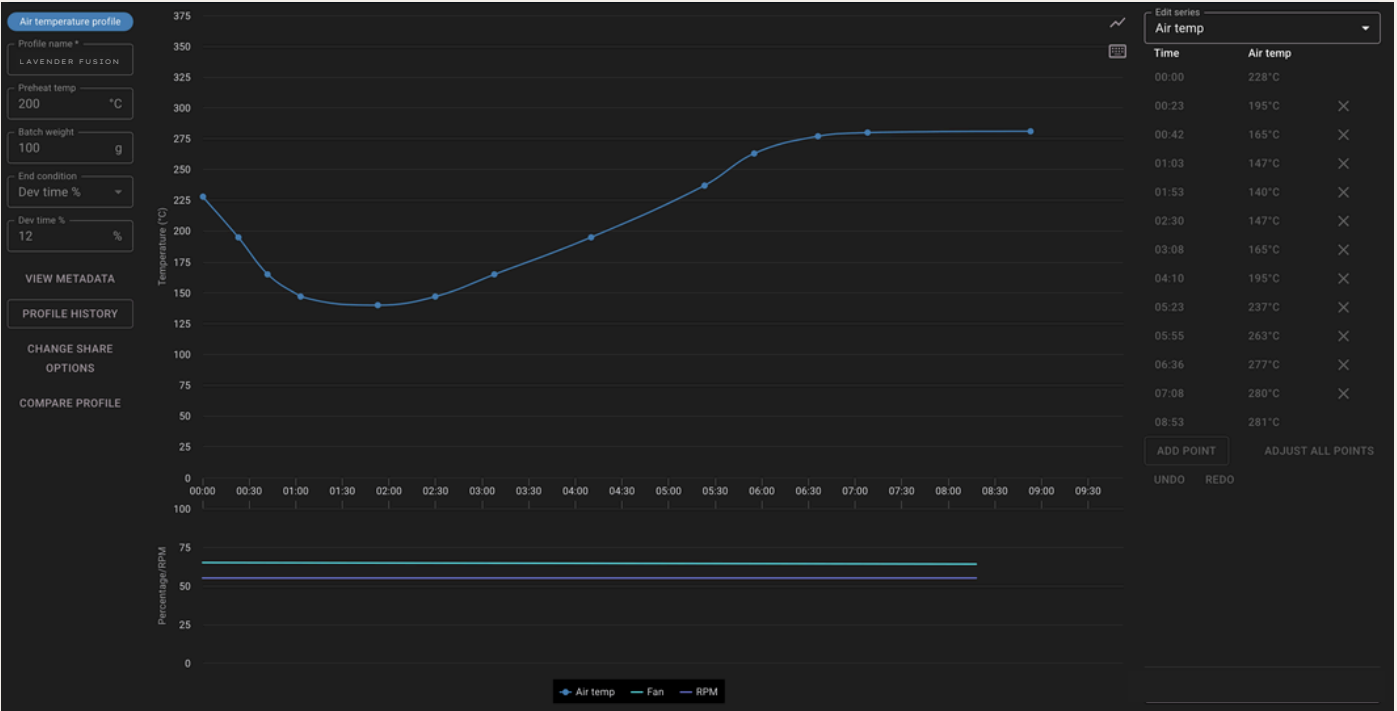




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Quality Control & Recommendations

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	Orange Bourbon
Process	Drying with flowers
Moisture	10.5%