

NOGALES

Information Sheet

Grand Reserve - Bourbon Pimienta

Farm	Nogales
Lot	El Guamo
Variety	Bourbon Pimienta
Altitude	1750 m.a.s.l.
Process	Natural - Dark Room Dried
Contact	sales@nogales.co

Origin

El Guamo is a steep, dramatic mountain lot and home to our 4,000 Bourbon Pimienta trees, which stand out every year for their vibrant, complex fruit profiles. It has become one of our most sought-after micro-lots, yielding a highly exclusive annual production of only 4,000 kg.

Flavor Profile

This Grand Reserve selection offers an exceptional cup that captures the absolute peak of its genetic potential. Showcasing intense notes of ripe blueberry, rich caramel, and complex sweet aromatics, the fragrance is remarkably vivid and elegant. On the palate, it delivers extraordinary complexity, depth, and vibrant harmony.

Grand Reserve

Grand Reserve showcases the pinnacle of each varietal. It is a strict selection of the finest cherries harvested at their absolute peak of sugar concentration and aromatic potential. Representing just 10% of our entire production, this exclusive offering celebrates the ultimate expression of both varietal and terroir.

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Process:
Natural - Dark Room Dried



Step 1: Selective picking & Cleaning

Coffee cherries are hand-picked at peak ripeness to ensure optimal sugar concentration and uniformity.

At the processing station, the cherries undergo a series of selection and cleaning steps, including:

- Cleaning with room-temperature water
- Mechanical density sorting
- Removal of floaters and defective cherries

For our Grand Reserve lots, an additional manual sorting stage is carried out to remove any remaining underripe or partially ripe cherries. Only high-density, fully ripe cherries continue to processing, ensuring exceptional consistency and quality.

Step 2: Fermentation

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



Step 3: Drying in the dark room

After this short fermentation, the cherries are moved to our dark room with carefully controlled temperature (30–32°C) and humidity for slow, even drying.

This method minimizes exposure to light and sudden temperature fluctuations, helping preserve the bean's natural lipids and delicate aromatic compounds. By stabilizing the drying environment, we significantly reduce the degradation of these elements, helping the coffee's inherent complexity, sweetness, and distinct varietal character.

Drying continues gradually until the coffee reaches 10–11% moisture content for long-term stability and preservation. This step takes approximately three to four weeks. This slow drying approach is designed to preserve varietal expression and maximize clarity, sweetness, and aromatic complexity in the final cup.



Step 4: Hulling and packing

After drying, the natural coffee is transferred to our on-farm dry mill, where the dried husk and remaining fruit material are removed to obtain the green coffee beans. The coffee is then packed in GrainPro bags and stored in our climate-controlled warehouse. Storage conditions are maintained at 16–19°C and approximately 30–35% relative humidity to ensure optimal stability and quality preservation. Every stage of this process is carried out entirely on our farm.

