

IPANEMA COFFEES



Created in 1993, Ipanema outstanding Yellow Bourbon is exclusively prepared using Bourbon beans. It can be processed using three different methods: Natural, Pulped Natural and Fully Washed. This coffee presents a balanced acidity, moderate body, sweet aftertaste and floral notes.

SENSORY:

Fragrance: Floral
Notes: Floral and Citric
Acidity: Balanced
Body: Moderate
Aftertaste: Sweet

PROCESSING:

Variety: Yellow Bourbon
Preparation Method: Pulped Natural
Drying Method: Patio and Mechanical Dryer

FARM INFORMATION:

Farm: Capoeirinha
Altitude: 900 to 1000 m
City: Alfenas
Region: South of Minas Gerais

