

## WHISKY COFFEE



The green coffee selected for the fascinating Whisky process is cultivated in Finca La Primavera, in the municipality of San Jose, Caldas, Colombia. There, the coffee is carefully grown and handpicked by Olga Bustamante and her female team. Olga is the owner of la Primavera and a leader of the women in coffee community in the region. Its amazing soil is influenced by the volcanic ash of the Volcano Nevado del Ruiz providing to the coffee a perfect environment for developing an incredible cup profile.

Regarding the Whisky process, the coffee is de-pulped and washed, then it's fermented for 20 hours. Once the desired humidity level is reached, the natural drying is carried out on "marquesinas". Then the coffee is threshed and selected in size 17/18 and put into fermented Bourbon of Tennessee barrels imported from the USA. Finally, the coffee rests in these barrels for about 3 months until the coffee achieves the desired result: an aroma and taste of Whisky.

### Aromatic profile

Sweet, Caramel, Whisky, Cocoa, Floral, Aromatic

<b>Origin</b>	COLOMBIA
<b>Variety</b>	CASTILLO
<b>Processing</b>	FERMENTED IN WHISKY

Descriptors	Value
FRAGRANCE/AROMA	8,25
FLAVOR	8.25
ACIDITY	8.25
BODY	8
AFTERTASTE	8.5
BALANCE	10
UNIFORMITY	8
CLEAN CUP	10
SWEETNESS	10
OVERALL	8.5
<b>Total Score</b>	<b>87.75</b>



SAN JOSE, CALDAS, COLOMBIA  
+1000M

