

RFA - Organic Colombia Sol Bohemio Excelso - (70Kg)

Sol Bohemio S.A.S.

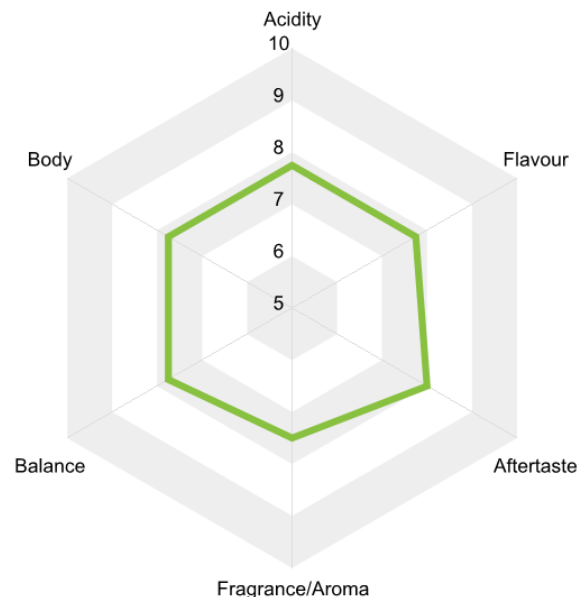
Region	Sierra Nevada de Santa Marta	Screen Size	15
Altitude	1350 - 1550 metres above sea level	Process Method	Fully Washed
Soils	Sandy Clay	Packaging	Grain Pro Inners
Farm Size	205 hectares	Exporter	C.I. Kyoto S.A.S.
Grade	UGQ - European Preparation		

Coffee Profile

Lot Number	003/265/0021/GP	Screen Percentages	27% - 18
Varietal	Castillo - Caturra - Typica		37% - 17
Crop Year	2015/2016		32% - 15
Appearance	Green	Tasting Notes	A northern regional Colombian lot showing a distinctive creamy buttery cup with a delicate refined lemon acidity. Syrupy body going into a caramel and pecan finish.
Bean Density	72 Kg/hl	Optimal Roast	Suits a medium roast.
Moisture Content	10.8%	Cupping Score	Internal Score: 84.25

Flavour Profile

Fragrance / Aroma	7.5
Flavour	7.75
Aftertaste	8
Acidity	7.75
Body	7.75
Balance	7.75



Background

Sol Bohemio S.A.S. is comprised of several existing estates and a few newly planted areas. The goal of Sol Bohemio is to support the rich tradition of coffee production in the region while providing the resources to renovate existing farms for Organic and Rainforest Alliance certification. In the beginning, Sol Bohemio was dedicated to bringing to market the organic coffee of small estates in Palmor, a village in the Sierra Nevada de Santa Marta. The project soon grew in its reach and, in late 2010, Sol Bohemio acquired the Puerto Rico Estate located in the village of San Pedro de la Sierra.

The newly created Sol Bohemio estate covers 205 hectares, 95ha. of which were already planted with coffee. The new project, under the guidance and leadership of Dario Delgado, updated the existing coffee production to fit the guidelines of the certifications and to be more sustainable overall.

With more than half of the estate now planted, the remaining land is dedicated to pasture (20 ha.) and natural reservoir (57 ha.).