

## **LUIS CAMACHO**

\*Loo-wheez Cah-mah-cho

## **HUILA, COLOMBIA**

jasmine, raspberry, panela

| Launch Date: | Process      |  |  |
|--------------|--------------|--|--|
| 6.2.25       | Washed       |  |  |
| Buying Tier  | Variety      |  |  |
| 4 - Visits   | Pink Bourbon |  |  |
| 1st Purchase | Altitude     |  |  |
| 2024         | <br>1733 msl |  |  |



For the past two years we've had the pleasure of visiting Luis Camacho on his farm, La Palma. After our first taste of his pink bourbon, we were smitten, and we are stoked to be sharing another stellar lot with you!

Fresh off the grind the aromatics are wonderfully sweet and floral, leaning towards jasmine. Florals carry over into the cup as well and are joined by notes of raspberry and panela. In our opinion, it is tough to beat a good washed pink bourbon, and Luis's selection is beyond good, it is beautiful.

## Variety Info:

**Pink Bourbon:** First found in San Adolfo, Colombia in the 1980's, and thought to be a natural mutation between red and yellow bourbon varieties, current research shows that it is closer to an Ethiopian landrace. The seeds have similarities to that of gesha, long thin seeds. Cup profile, floral, citrus, pink lemonade.

| Espresso |        | Pourover |             | Grind           |
|----------|--------|----------|-------------|-----------------|
| In:      | 17.5g  | ln:      | 17.5g       | Pourover: 900µm |
| Out:     | 36g    | Water:   | 305g        |                 |
| Time:    | 23-25s | TDS/EXT: | 1.28%/19.1% |                 |