

# SWEET BLOOM

COFFEE ROASTERS

## MELAO

*\*Meh- laow*

## HUILA, COLOMBIA

*Floral, rainier cherry, honeycrisp*



### Launch Date:

12.27.2025

### Process

Washed

### Buying Tier

2- Contract

### Variety

Pink Bourbon

### 1st Purchase

2025

### Altitude

1500-2100 msl

In a little over a decade, the pink bourbon variety went from its discovery on a few farms in Huila, to being widely distributed throughout the region, and now one of the most highly sought after varieties in the specialty coffee world. Sweet Bloom had the privilege of offering, from what we can tell, the very first commercial lot in the US (maybe world?) in 2014. We knew this offering was special, and it's not a big surprise to see the variety's subsequent success and spread.

For the last 12 years we've consistently offered pink bourbon lots from various individual producers and growing groups. This particular lot comes from a group of growers in southern Huila who pool their pink bourbon harvests to make larger lots. Melao, in Colombia, is a brown sugar simple syrup used to sweeten desserts, a fitting name for a variety known for its beautiful sweetness. Fresh off the grind the aromatics are pleasantly floral. In the cup we are tasting stone fruit notes like Rainier cherry, and honeycrisp apple. Add to this, big sweetness, juicy acidity and a lovely medium mouthfeel and you are in for a cup full of delish. Enjoy!

Variety Info:

**Pink Bourbon:** The Pink Bourbon variety is grown exclusively in Colombia & has genetic similarities to Gesha. The cherries ripen to a pink color, and the cup contains florals, fruits, and acidity. Pink Bourbon was originally cultivated for its resistance to leaf rust, but in recent years has been recognized for its inherent high quality in the cup.

### Espresso

**In:** 18.5g

**Out:** 38g

**Time:** 20-22s

### Pourover

**In:** 18.5g

**Water:** 305g

**TDS/EXT%:** 1.33%/18.6%

### Grind

**Pourover:** 1100µm