

L I M I T E D R E L E A S E

Colombia

Monteblanco Pink Bourbon Cold Fermentation Natural

Pomegrante • Hisbiscus • Blackberry • Tamarind Candy

Light



Dark



Rodrigo's Story

We love featuring Rodrigo's Cold Fermentation coffees. This elongated fermentation, taking place in a chilled room, unlocks incredible flavor and complexity from the coffee.

Rodrigo has always been one for experimentation, and the Cold Fermentation is one of many such examples. Thi slot comes from Finca Monteblacno, one of 8 farms Rodrigo now operates with his wife Claudia, and daughter Nathalia.

We have two Cold Fermentaiton lots this year, one washed process and one natural process.

COFFEE DATA

ORIGIN:	REGION:	TOWN:	FARM:
COLOMBIA	HUILA	PITALITO	MONTEBLANCO
PRODUCER:	ALTITUDE:	VARIETY:	PROCESSING:
RODRIGO SANCHEZ	1730 m	PINK BOURBON	COLD FERMENTATION NATURAL
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
IN SEALED BAGS AFTER DEPULPING IN A CHILLED ROOM	DRIED ON CANOPIES FOR 25 DAYS	ALGRANO/CLEARPATH	POMEGRANATE, HIBISCUS, BLACKBERRY, TAMARIND CANDY

Pricing Transparency

Our Purchase
4 bags (70 kg each)

Landed Cost
(Plus Shipping)
\$11.74 per pound

Roast Moisture Loss
\$1.57 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$32.00