



SILVERBIRDCOFFEE.COM

Juan Martin

• COLOMBIA •



SWEET & COMPLEX

Ripe Melon
Guava Jam
& Lemon Zest

PRODUCER

Banexport
Research Farm
Sotara, Cauca

REGION

PROCESS

Washed

VARIETY

Pink Bourbon

Juan Martin starts off with a soft sweetness that reminds us of raspberries and cream, with savory herbal undertones. The cup begins to open up on the second sip, showing hints of citrus, similar to bergamot and notes of melon. Continuing to cool, the acidity opens wide up with a bright lemon zest flair. This coffee will take you on a journey from subtle to wild.

Finca Juan Martin is an experimental research farm for Banexport located just 30 minutes from Popayan, the capital of Cauca. The project's focus is on cultivating harvesting, and processing different varieties in order to develop appropriate practices in each step for optimum coffee quality. This farm acts as an education resource, with a dedication on environmental-conscious practices, for producers who sell and export their coffee through Banexport.

Being a research farm, Juan Martin is very carefully managed, adhering to the highest standards of quality, organization, and input management. This farm acts as an example of excellence for producers within Banexport's network. Through their focused work, the group is able to provide farmers with suggestions on how to improve their crops based on individual terroir and variety makeup.

• GOLD LABEL •

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INPUT:

OUTPUT:

TIME:

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NOTES: