



FINCA LAS FLORES

ANEROBIC
THERMAL SHOCK

COLOMBIA

PRODUCER: VERGARA BROTHERS

From the hills of Acevedo, Finca Las Flores is run by the Vergara brothers — third-generation growers blending tradition with bold innovation.

RIPE LYCHEE
SEMILLON GRAPE
LEMONADE



Sidra Bourbon

Anaerobic Thermal Shock


five
senses
COFFEE



This Sidra Bourbon lot undergoes multiple stages of anaerobic fermentation and a warm thermal shock, unlocking its complex and captivating character.

Sidra, recognised for its resilience and striking thick trunks, produces large, round cherries that thrive in the farm's cool climate and fertile soils. Careful hand selection and precise processing ensure purity and depth in every cup. The result is a coffee dominated by fresh tropical fruits and a juicy, lingering mouthfeel – a vibrant, moreish cup that draws you back for sip after sip, embodying the craft and dedication behind every harvest.



Discover more

fivesenses.com.au

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