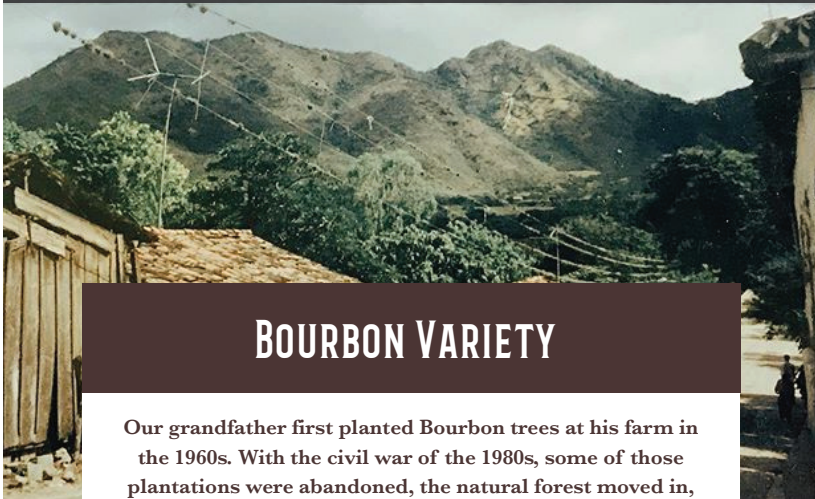


LAS CHICAS[™]

DEL CAFÉ



BOURBON VARIETY

Our grandfather first planted Bourbon trees at his farm in the 1960s. With the civil war of the 1980s, some of those plantations were abandoned, the natural forest moved in, and when our father returned in the late 1990s, the plantations were renovated and we once again savoured the sultry flavour of this varietal.

Bourbon is a natural mutant of arabica, considered by many to be a heirloom cultivar. It has caramel notes, highlighted with sweet citrus.

Bourbon is a coffee varietal known for its velvety body and all-over-the-tongue mouthfeel. In the last few years, our family's farm hasn't produced Bourbon because of the destruction suffered in our plantations due to the Coffee Rust, but we are incredibly proud to bring Mr. Mauricio Paguaga's Bourbon to you this harvest. Mr. Paguaga's farm is located on the beautiful mountains of Tepesomoto Pataste in the municipality of Las Sabanas.

BOURBON - ROAST PROFILES



CITY ROAST

Upbeat melody of orchard fruits with a vanilla aftertaste.



CONTINENTAL ROAST

Notes of mesquite & applewood in a syrupy finish.

ORIGIN

*Dipilto
Nicaragua*

ALTITUDE

*Shade grown @
1400-1500 m.a.s.l.*

GROWER

*Mauricio Paguaga
Mozonte, Nicaragua*

IMPACT

*For the social
impact of this
coffee visit:
frutosdelcafe.org*

BREWING GUIDELINES

For every 1L of water, use 64 grams of coffee



AUTOMATIC OR "DRIP"

8g of coffee to 6 oz water



AEROPRESS

17g coffee to 7 oz water



FRENCH PRESS

64g coffee to
30 oz water



CHEMEX

64g coffee to
30 oz water

These guidelines are a great place to start, but we encourage you to tweak, test, and taste to find what suits you and your chosen coffee variety the best.

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