

Camocim Coffee Yellow Bourbon

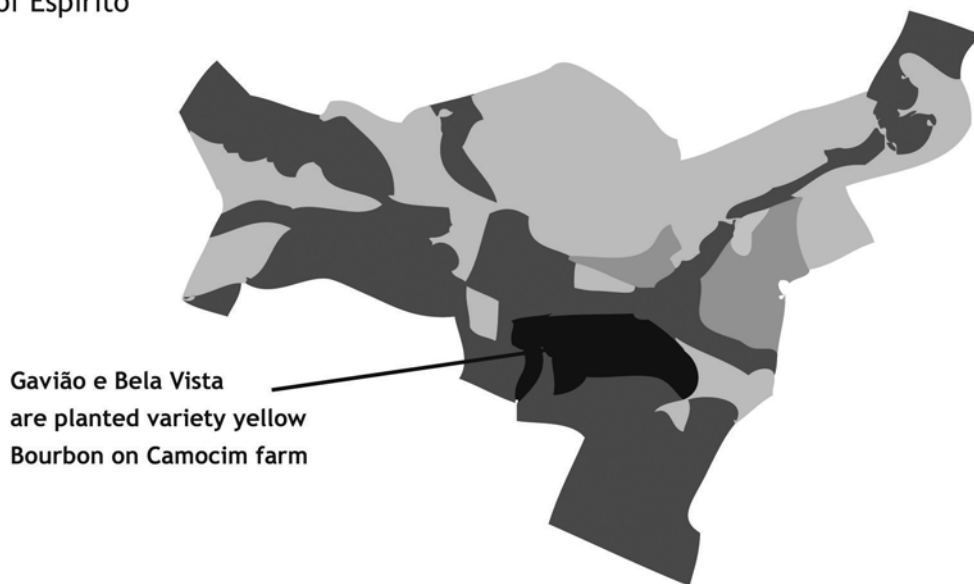


Yellow variety.

Low acidity, mellow, full-bodied.

Sweet aroma and flavor, with a touch of fresh, earthy loam.

100% pure Certified Organic, Certified Biodynamic, Arabica coffee, produced in the Pedra Azul region of Espirito



Superb Quality in a Brew

Bourbon coffee comes originally from the island of Reunion (formerly called Bourbon Island) and was introduced in Brazil in 1859 in Resende, Rio de Janeiro state, reaching São Paulo a few years later.

Botanically, the secondary plagiotropic (oblique) boughs are denser in Bourbon than in Arabica; internodes are shorter, budding sprouts generally greener, the leaves are waiver, the berries smaller. The beans are shorter and rounder; the tree is different and more cylindrical.

