



Black Edition

B23
TANGERINE

This **Natural Cherry Wild Fermented Yellow Bourbon** has a moderate body associated with a bright and citric acidity. Its set of characteristics present a sweet balanced cup and a taste profile resembling **Tangerine**.

GLEBE: B23

VARIETY: Yellow Bourbon

GLEBE'S ALTITUDE: 1.157 up to 1.200 meters

HARVEST METHOD: Selective hand picking

HARVEST DATE: June 12th, 2024

PREPARATION METHOD: Natural Cherry with Wild Fermentation

PRE-DRYING PROCESS: Conventional patio for 60 hours

DRYING PROCESS: Vertical dryers for 76 hours

FERMENTATION PROCESS: 24 hours

STORAGE: Double barrier big bag

REGION: Serra da Mantiqueira - Fazenda Rio Verde

SUN FACE: Northwest

TOTAL AREA: 19,65 ha

BLOSSOMING: October 09th, 2023

SCREEN: 15up

CROP: 2024/25