

Black Edition



This sweet **Natural Cherry Wild Fermented Yellow Bourbon** has a strong body structure, sweet taste profile with pronounced notes of **Sugarcane**.

GLEBE: B23

VARIETY: Yellow Bourbon

GLEBE'S ALTITUDE: 1,080 up to 1,160 meters HARVEST METHOD: Selective hand picking

HARVEST DATE: June 27th, 2023

PREPARATION METHOD: Natural Cherry with Wild Fermentation

PRE-DRYING PROCESS: Conventional patio for 70 hours

DRYING PROCESS: Vertical dryers for 66 hours

FERMENTATION PROCESS: 22 hours **STORAGE**: Double barrier big bag

REGION: Serra da Mantiqueira - Fazenda Rio Verde

SUN FACE: East **TOTAL AREA**: 1.7 ha

BLOSSOMING: September 22nd, 2022

SCREEN: 15up **CROP**: 2023/24