



Black
Edition

B64
CAMEL

This **Natural Cherry Anaerobic Fermented Yellow Bourbon** presents a light body, low acidity, high sweetness and a taste profile of **Caramel**.

GLEBE: B64

VARIETY: Yellow Bourbon

GLEBE'S ALTITUDE: 1,029 up to 1,056 meters

HARVEST METHOD: Selective hand picking

HARVEST DATE: May 12th, 2023

PREPARATION METHOD: Natural Cherry with Anaerobic Fermentation

PRE-DRYING PROCESS: Conventional patio for 60 hours

DRYING PROCESS: Vertical dryers for 83 hours

FERMENTATION PROCESS: 62 hours

STORAGE: Double barrier big bag

REGION: Serra da Mantiqueira - Fazenda Rio Verde

SUN FACE: East

TOTAL AREA: 6.16 ha

BLOSSOMING: September 22nd, 2022

SCREEN: 15up

CROP: 2023/24