



Black
Edition

B67
CHOCOLATE

This **Natural Cherry Anaerobic Fermented Yellow Bourbon** has a velvety body and light acidity. It features as **Chocolate** taste profile.

GLEBE: B67

VARIETY: Yellow Bourbon

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

HARVEST METHOD: Selective hand picking

HARVEST DATE: July 6th, 2023

PREPARATION METHOD: Natural Cherry with Anaerobic Fermentation

PRE-DRYING PROCESS: Conventional patio for 25 hours

DRYING PROCESS: Vertical dryers for 95 hours

FERMENTATION PROCESS: 72 hours

STORAGE: Double barrier big bag

REGION: Serra da Mantiqueira - Fazenda Rio Verde

SUN FACE: East

TOTAL AREA: 11,59 ha

BLOSSOMING: September 22nd, 2022

SCREEN: 15up

CROP: 2023/24