Crown Jewel Colombia Huila Palo de Rosa Double Fermented and Washed Pink Bourbon CJ1552

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Overview

This is a double-fermented and washed Pink Bourbon cultivar coffee from Huila, Colombia, produced by 16 small farmers in collaboration with Terra Coffee SAS.

The flavor profile is sweet and zesty, with flavors of black tea, pomegranate, cherry, and orange.

Our roasters recommend slowing your pace during Maillard reactions and watching out for quickly changing color after first crack.

When brewed, we liked a very coarse grind on a flat-bottomed pour-over and enjoyed standard 2:1 ratios with slightly longer extractions as espresso.

Taste Analysis by Chris Kornman

It's hard not to be influenced by the color of the cultivar when thinking about the flavor profile for this coffee. Knowing that it's a Pink Bourbon upon tasting, and with the memory of recent releases from prior harvests still resonating, objective tasting of the lot can be a challenging undertaking.

Drinking a few sips from Doris' roast, brewed as it is (already available in The Crown's tasting room) I casually think of pink lemonade, rose water, and ruby red grapefruit. It all seems a little *too* fitting.

But I dug up my blind cupping notes from the sample approval, and I'm embarrassed to admit they're largely color coordinated as well. "Clean cherry, orange, maple, rosewater, chuggable" I'd written. Maybe it's the time of year? MJ's espresso dialing session fell on Valentine's Day, and she wrote about pomegranates and pink peppercorn.

What I love about this coffee is its versatility: anchored around a strong caramelly sweetness, a punchy citrus acidity, and an elegant flourish of floral aromatics and tart fruits. It's a crowd pleaser, a great example of terroir and cultivar, and we'll be featuring it as our light roast batch brew here at The Crown in coming weeks.

Source Analysis by Chris Kornman

A unique representation of much of what we love about coffees from Huila, and southern Colombia at large, “Palo de Rosa” is a coffee with personality and story.

Grown by sixteen selected farmers in and around the Pitalito, Palestina, and La Argentina municipalities, the “Rose Tree” group (“palo,” or “branch” is used as a synecdoche for the coffee tree here), are each cultivating and processing coffees individually. In addition to the unique cultivar – recently revealed to be genetically similar to Ethiopian landraces and not a “Bourbon” type tree at all (I’ve heard it suggested we should start calling it “Rosado”) – another unifying quality is the Terra Coffee SAS brand, run by partners Wbeimar Lasso and Juliana Guevara.

Terra Coffee’s signature style is to rally producers, educate them on specific techniques, and coordinate their efforts to create special lots like this, an undertaking almost exclusively seen processed at the estate level or centralized washing stations. Instead, here each producer completes processing individually and captures a larger portion of the profits as a result.

Specifically, in this case the sixteen contributing farmers each employ a two-stage fermentation process to an otherwise straightforward traditional washed style of processing. After rinsing the coffee cherries, a brief “pre-fermentation” stage allows the coffee to ripen and lightly macerate before depulping and a somewhat long 48 to 70-hour secondary fermentation in parchment. Finally, the coffee is washed and laid out to dry in shady patios for 25 to 30 days.

Another special touch, inspired by the work of Wbeimar and Juliana – each farmer now cultivates a seedbed for new coffee trees and a garden for food crops to diversify the environment and provide sustenance for the families. The farmers have all set up small apiaries as well, providing much needed pollination for flowering plants, whether grown for commercial purposes or simply indigenous flora.

Grower:	16 producers | Terra Coffee SAS	**Process:**	Double Fermented and Washed
Region:	Huila, Colombia	**Cultivar(s):**	Pink Bourbon
Elevation:	1750 - 2000 masl	**Harvest:**	November 2022 - January 2023 /Mid Crop: May 2023 –July 2023

Green Analysis by Isabella Vitaliano

This sweet and clean coffee is highly chuggable in any form (I’m currently attempting not to completely gulp down a cup of drip) and has the green specs to back it up. Moisture content is in the average range at 11% with water activity hitting at a little bit above average at 0.584. Indicative of pristine drying practices, no effort was wasted on this Pink Bourbon. Keep an eye out on color change with this slightly widespread 15-18 screen size.

Screen Size	Percent		Density
>20	1.8		684

19	5.07		734-21
18	20.31		
17	27.55		**Total Moisture Content**
16	23.65		11%
15	14.94		
14	6.64		**Water Activity**
≤13	.03		0.584 – 21.6

Loring S15 Falcon Analysis by Doris Garrido

Coffee: Colombia washed Pink Bourbon
Machine: Loring S15 Falcon
Batch size: 18 lbs.

Because of its cleanliness, complexity in flavor, and the body that this coffee showed on the first sample, this Pink Bourbon coffee was selected for the new light roast option at the Crown.

I started the roast with a relatively low charge and started adding gas after the turning point. I reached turning point at 147F in 42 seconds. For the gas power, I started with 90% at the first minute and left it for 6:33 until the bean temperature probe was reading 366F, as the roast was at the caramelization phase. At this point I was looking to slow the pace; I was running at 20 degrees per minute, and I wanted to hit first crack with 15 degrees per minute. I decreased the gas power by 10% degrees at a time to finally reach 38% for no reason at all. I always look to mark round numbers on my gas applications, but on this roast, I needed it to react fast since I was looking to avoid the coffee starting to run, and I noticed its intention to do so by just seeing the rate of change increase. This was a sensitive part of the roast, I would say, and ended using the arrow to drag low the gas quickly.

First crack started at 395F, and there was no need for more gas power adjustments at this point. The coffee developed for 1:30 and I ended up dropping the coffee at 405.7F. Overall I looked to slow the roast from the drying stage, slow the pace in Maillard, and develop the coffee gently. The first thing I noticed as a result was the body and acidity, a sweet pink grapefruit, and a tangy orange popsicle, mixed with a sweet marmalade and dates, and as I said very bold mouthfeel; an exceptionally clean and tasty Colombia Pink Bourbon.

Aillio Bullet R1 IBTS Analysis by Evan Gilman

Unless otherwise noted, we use both the roast.world site and Artisan software to document our roasts on the Bullet. You can find our roast documentation below, by searching on roast.world, or by clicking on the Artisan links below.

Generally, we have good results starting our 500g roasts with 428F preheating, P6 power, F2 fan, and d6 drum speed. Take a look at our roast profiles below, as they are constantly changing!

A much tamer, though no less delicious version of the Pink Bourbon we released last week, this fully washed Pink Bourbon is a true delight in the cup and in the roaster. That previous lot sold out within 24 hours (wow!), so here's your chance to taste a very similar profile – less the hops.

This dense coffee has a slightly wide spread of screen sizes, and with a little more water activity than average, it may respond to changes heat quickly after yellowing. With those factors in mind, I started this coffee off at a medium-high charge temperature of 464F, with P9 power and F2 fan as usual at the start. Just before peak rate of change, I decreased heat to P8 and fan to F3, then to P7 at peak rate of change. I knew this coffee would continue cooking along even though I had reduced the vector of change a bit. At about 7:00 / 370F I decided to add a bit more airflow to F4 before first crack began rolling. At crack, I reduced heat to P6 and increased fan shortly thereafter to F5 to allow this coffee to continue developing without getting it too much darker. I dropped the coffee around 10:00 / 403F for a slightly more developed roast, but if you're following along as a light roast lover, you could drop a bit earlier without any consequences, in my opinion!

In the cup it sang. Chocolate hard candy sweetness, crisp apple tartness, juiciness like a fresh Bing cherry... you can't go wrong. Sweetness and zippiness in one cup!

You can follow along with my roast here at roast.world:

https://roast.world/egilman/roasts/LyKXay51Vj1AYe1UJqDpH

Ikawa Pro V3 Analysis by Isabella Vitaliano

Our current Ikawa practice compares two sample roast profiles, originally designed for different densities of green coffee. The two roasts differ slightly in total length, charge temperature, and time spent between color change in first crack. You can learn more about the profiles here.

The collective work of these 16 producers in Huila have done is an excellent job of synchronizing processes across their farms to bring you this coffee. The cup is filled with raspberry, orange zest, jam, maple, black tea, Bing cherry and honeycomb. A distinctly chuggable coffee, I am particularly excited to have this on our batch brew here at The Crown in Oakland, CA. Let's see what roast makes this coffee shine.

On the low-density roast I got caramel, rose, dates, cherry and complex flavor. The cup was silky sweet, elegant and balanced, what more is there to say?

The high-density roast was also delicious with notes of citrus, grapefruit and caramel sweetness. In comparison to the low-density roast, it was a little bit zippier but thinner and not as complex. The body had a cherry-like base just like the low-density version but felt overall less interesting.

I highly recommend sticking with the low-density roast on this coffee as the cup feels a bit more actualized to its fullest potential. Be sure not to miss out on this one!

You can roast your own by linking to our profiles in the Ikawa Pro app here:
Roast 1: Low Density Sample Roast
Roast 2: High Density Sample Roast

Brew Analysis by Joshua Wismans

Palo de Rosa is a shining example of the possibilities for quality in community lots. To produce a coffee of this quality, from a single variety, from a group of 16 different farmers is a testament to the work of Terra Coffee SAS. Bursting out of the cup are the quintessential characteristics of this Ethiopian landrace variety. The acidity is shining, the fruit is crisp and well-articulated, and the sweetness perfectly balances this beautiful Pink Bourbon from Huila. Very cool.

To brew this coffee, we started we a moderate grind and dose, and chose a Kalita Wave to brew this coffee. On the cupping table, the acidity was crisp and lemony, so I went for a flat bottom brewer to round out the cup. This initial cup was delicious, but slightly tannic and awfully heavy, with a TDS of 1.48.

For our second brew we went quite a bit coarser, but kept the brewer the same. The fruit was much more nuanced with lemon acidity balanced with honey sweetness. The brew was slightly tannic still though.

Our recommended brew ended up being very coarse, and brewed on a St. Anthony's F70 flat bottom brewer. This brewer is distinguished by its single hole, instead of the three holes of the Kalita Wave. Ultimately this was our favorite brew. Finishing with a TDS of 1.36 and an extraction percentage of 18.54, this coffee had wonderful delicate cola and cherry notes, balanced by Meyer lemon acidity.

To brew this coffee, we recommend a flat bottom brewer, a very coarse grind, and a moderate dose. Enjoy this lively, beautiful coffee from Huila!

Roast	Method	Grind (EKS43)	Dose (g)	H2O (g)	Ratio	Bloom (g)	Bloom (s)	Total Brew Time	TDS	Ext %
Loring	Kalita Wave	10	19	300	15.79	50	40	3:30	1.48	19.80
Loring	Kalita Wave	11.5	19	300	15.79	50	40	3:25	1.38	18.67
Loring	F70	12	19	300	15.79	50	40	2:55	1.36	18.54

Espresso Analysis by MJ Smith

Recipe 1: 18.5g dose, 36.9g yield, 32 seconds
Recipe 2: 19g dose, 38g yield, 28 seconds

Top notes: pomegranate, black tea, juicy citrus
Heart notes: decadent cakes, salted caramel, molasses
Base notes: warm spice and delicate florals

Maybe it's because I'm dialing in this espresso on Valentines Day, but this coffee from Palo de Rosa is pure love. This coffee makes for the perfect dessert espresso, packed full of sweet and spicy tasting notes, sure to satisfy any espresso-loving sweetheart. I had a lot of fun dialing this coffee in, and after sipping a few too many shots, I narrowed it down to two recipe suggestions.

The first recipe has a dose of 18.5g, a yield of 36.9g, and a pull time of 32 seconds. This was my favorite shot of the day! I detected notes of funnel cake, pomegranate, black tea, salted caramel, and spiced orange. I shared some with the rest of the team, who also picked up on the pomegranate, black tea, and salted caramel, and added notes of grapefruit, florals, and a hint of pine. All-in-all, a truly delicious espresso.

For my second recipe, I wanted to increase the dose a bit to see if I could bring out any more of those sweet, dessert-like notes. I upped the dose to 19g, increased the yield to 38g, and pulled it a little faster, coming out at 29 seconds. I know I said that first shot was my favorite, but I promise that this one was a very close second! I picked up notes of tiramisu, molasses, sea salt, grilled lemon, nasturtium, and pink peppercorn. Super sweet, with some wonderful florals and interesting citrus.

Like I mentioned before, this espresso is pure love. Whether you're looking for a traditional tasting espresso, or something a little unique and different, this coffee is the perfect hybrid. My recommended dial range for this coffee would be as follows: 18.5-19g dose, 36.5-38g yield, 28-32 second pull time. I hope you enjoy it as much as I do!