

A nod to the farm's pigs and the pink bourbon variety, this coffee sparkles like a summery lemonade with a twist of yuzu. Packed with fruit salad notes, white melon, red currants, and green apple—it's sweet as honey and beautifully floral. Vibrant, fruity, and full of personality.



Country: Colombia

Location: Oporapa, Huila, Colombia

Producer: John Ruano Costa – La Fortuna

Process: Washed Extended Fermentation

Cultivar: Pink Bourbon

Altitude: 1758 masl

Harvest: June – July

We've been enjoying this coffee brewed as a pour-over or in a cafetière. We've also been experimenting with cold brew, and we've found that the citric acidity really shines when it's brewed over a long period—almost as if you're drinking freshly made lemonade. For cold brew, we recommend grinding slightly finer than usual, allowing the coffee and water to be in full contact throughout the brew, and finishing by filtering through paper for a clean, bright cup.

MORE ABOUT THE PRODUCER

In the mountains of Oporapa, Huila, lies Finca La Fortuna, where John Gely Ruano pours his heart into coffee cultivation. A second-generation producer, John grew up helping his father on a coffee farm in Cauca, learning the value of hard work from a young age. After relocating due to public order challenges, he built a new life in Huila, guided by resilience and love for the land.

With over six years in specialty coffee, John has transformed both his farm and his family's life. Specialty production brought improvements: a renovated home, new beds, a television, and even a motorcycle. His finca's charm lies not only in the exotic varieties like Pacamara, Bourbon Rosado, and Caturra, but in the commitment to environmental stewardship, protecting wildlife and preserving shade trees.

At La Fortuna, John manages the entire post-harvest process—from careful fermentation to controlled drying on his two wooden-floor dryers. His attention to detail ensures that his coffee stands out, reflecting the rich biodiversity and microclimates of the region.

Working with Caravela has helped him achieve better prices, recognition, and technical support, fueling his dream to consistently produce AAA quality coffee. His biggest goals: expanding his drying facilities, improving his home, and buying a better vehicle to transport his harvest.

"Our coffee is made with love and resilience," John says proudly. "It's the fruit of adapting, learning, and pushing forward for a better future."