Racafé
Casa fundada en 1953.

HUILA

Regional Coffee

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About Huila

The word Huila comes from the Páez indigenous language: "Luminous mountain", that surely is due to the topographical variety of the region. These characteristics together with the climate are influenced by the Magdalena River and the two mountain ranges of the Andes, within which are several snow-capped volcanoes that provide the soil with mineral richness. The valleys of the river attract quality tropical air masses that come from the Caribbean.

This combination provides spectacular conditions and unique microclimates that explain why the coffee of Huila is so delicious.

Single estates in Huila have an average of 1.5 Hectares. There are 191 coffee growers associations and 67.000 coffee grower families that normally produce washed coffees with fermentations between 21 to 36 hours and natural sun drying. Coffee from Huila is available all year long thanks to its geographical location.

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Other
Agricultural
Products

1. Rice

2. Banana

3. Coco / Plantain

4. Corn

Huila
Department

Caras de Colombia

It's the first edition of a collection Racafé Project, consisting in Colombia regional coffees packed in exclusive bags printed with Colombian Coffee grower faces from each region.

Agro-ecological Data

Altitude:

1200 - 1900 masl

Botanical cultivars:

Castillo-Colombia-Catimores 51% Caturra 48% Típica 1%

Temperature:

19 - 22 °C

Soil characteristics:

Volcanic ashes

Annual rainfall:

1300-1800 mm

Drying:

Sun-dried

Wet milling process:

Fully washed

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Coffee availability

Main crop	Main crop	Main crop	Main crop
April	May	June	July

Fly crop	Fly crop	Fly crop	Fly crop
October	November	December	January

Cup profile

This coffee presents yellow fruits, milk caramel and red fruit notes with sweet spices such as cinnamon nuances. Its acidity reminds of citric fruits and white grapes. Its body is medium and creamy.

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