

Racafé

Casa fundada en 1953.

Coffee Profiles

Centro de Desarrollo de Producto

Bliss — Chocolate





Bliss

Chocolate

Racafé
— COLLECTION



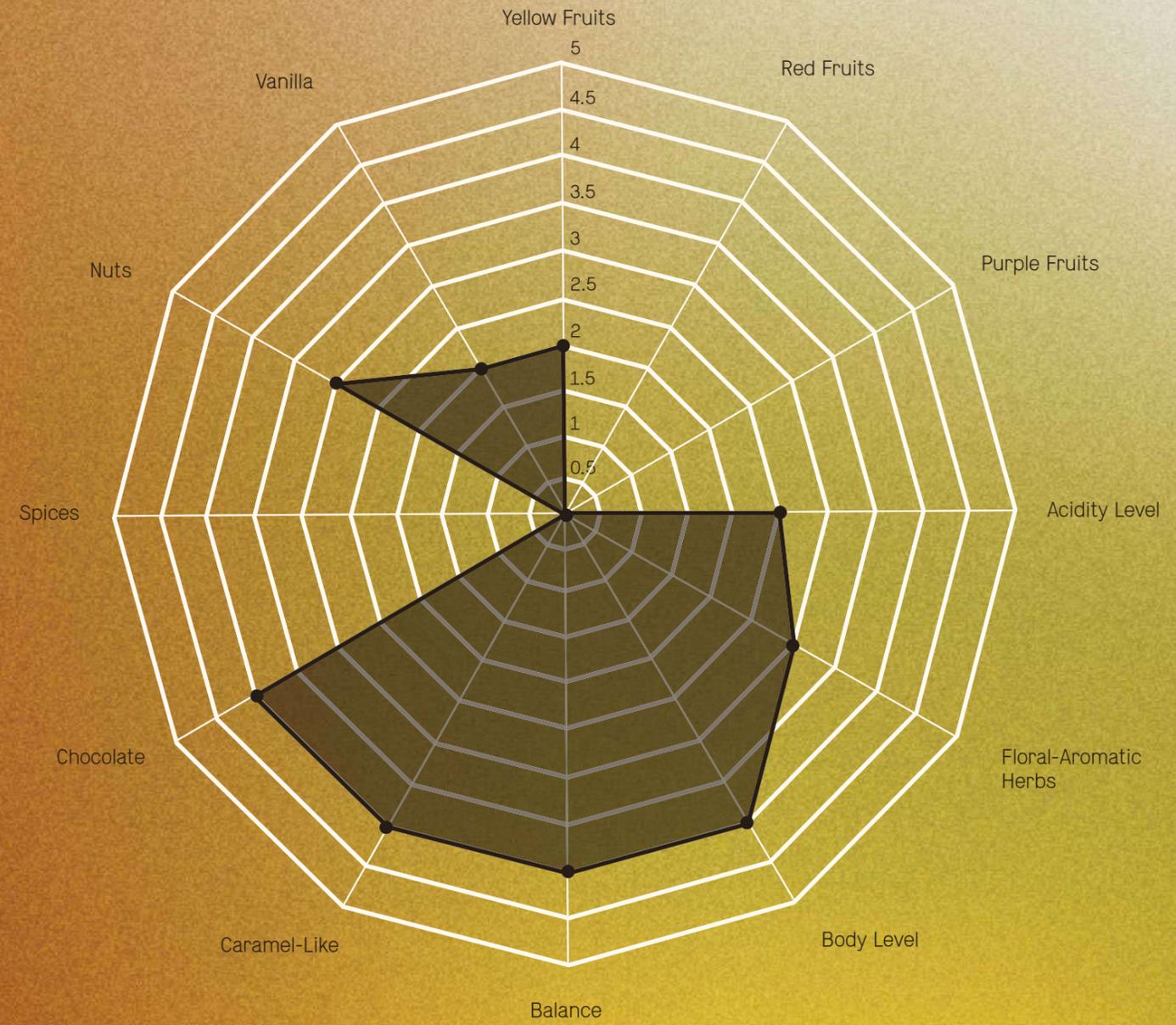
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To take a look into these profiles, we must delve into the universe of coffee; a cosmos created by the poetry of the senses. It is a magical world that transcends that which intangible. A world that we enter into through the gaze of the heart, and where each person lives a unique, ever-changing experience. This is an indescribable universe, a world in which aroma, taste and color will always be different. A universe that, despite its transient nature, will awaken the desires of our senses from within us.



Bliss - Chocolate

Intense milk caramel, white chocolate, peanut butter notes with dried fruits like raisins. This coffee is more sweet than acidic though it presents a bubbly acidity and a round body. The aftertaste has yellow fruit nuances which balance the cup.



Racafé
— COLLECTION



Racafé Product Development and Creation Center

The Racafé Product Development and Creation Center is a space designed to offer experiences to our national and international clients where we connect, co-create and develop solutions for the coffee industry. Our team's commitment to knowledge, development and work is part of the essence of this special place.

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