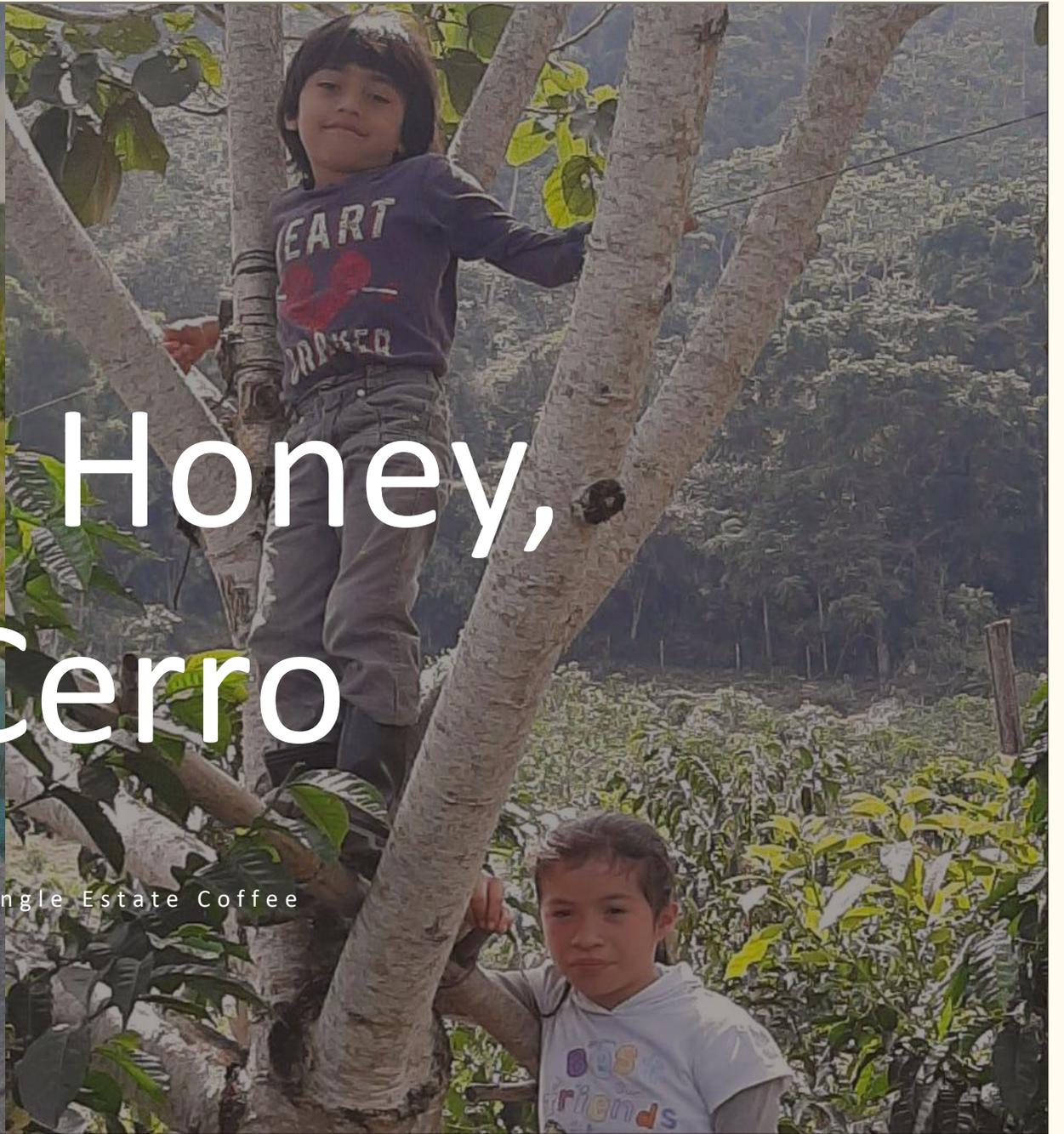


Racafé

Casa fundada en 1953.

Gesha Honey, El Cerro

Micro-lote Single Estate Coffee



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About the Honey process

For this special micro-batch Oscar and his wife underwent an anaerobic fermentation in cherry for 48 hours in grainpro bags.

The fermented beans were then pulped and fermented for a further 24 hours in a tank semi-anaerobically. Drying is 100% natural in the sun until the coffee reaches 11% humidity.

About El Cerro

El Cerro single estate is located in the municipality of Quinchía to the northeast of the department of Risaralda in a small village called El Alto on the Western Cordillera of Colombia. This region has a history punctuated by Colombian violence; however, it is an area with a lot of cultural and natural wealth, while it is characterized by the kindness of its people.

It belongs to Mr. Oscar Javier Páez, his wife and their two children. Oscar grew up in the countryside and for a long time he was a coffee picker, traveling from municipality to coffee municipality in the country in the change of harvest. Some time later he got married and dedicated himself to growing coffee in Tolima and 5 years ago he settled in the municipality of Quinchía on the El Cerro farm which was inherited by his brother José, who was dedicated to growing coffee.

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Other Agricultural Products Of the region

1. Avocado
2. Plantain
3. Caña de azúcar
4. Blackberry



Faces of Colombia

is 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.

Municipality of
Quinchía



Department
Risaralda

Agro-ecological data

Altitude:

1900 masl

Temperature:

18 °C

Annual Rainfall:

2500 mm

Process:

Fermented honey
in anaerobic cherry for 48 hours
and 34 hrs pulped

Botanical Cultuvars

Gesha

Soil Characteristics:

Sandy loam

Drying:

100% sun dried

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Coffee Availability

Main crop

March

Main crop

April

Main crop

May

Main crop

June

Fly crop

October

Fly crop

November

Fly crop

December

Cup Profile:

Intense fragrance of cherry blossom, jasmine, coriander seed. In flavor it presents notes of Earl gray, white tea, jasmine and sweet maple syrup. Its acidity is complex, juicy and elegant and its body is silky.



