

Racafé

Casa fundada en 1953.

El Porvenir Albán, Cundinamarca

Single Estate Natural Process



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About the Natural Process

The key to obtain the best natural quality is to only pick ripe cherries, a process that is hand made. These cherries go then through the *Pinhalense* machine where impurities are removed. After this step the cherries go to a water tank where the floaters are removed. The heaviest cherries would stay on the bottom going then through an elevator where the hard and the soft cherries are separated. The HARD cherries are the ones use to continue the natural process, which are then taken to the drying stations.

The drying stations are Metallic drawers with mesh at the bottom, organized like bunk beds and covered with plastic canopies at the top, this way he only uses one layer of cherries.

On the main crop Orlando does a Pre-Drying for 2 days on the drying stations where he also removes the unripe cherries that may remain. After this he takes the cherries into a controlled silo in temperatures just below 40°C during 3 and a half days.

For the Mitaca season he dries everything on the metallic drawers for 5 to 6 weeks.



About the Single Estate

El Porvenir single estate is located in Albán municipality, Cundinamarca department, which is situated in the north-western part of the semi-mountainous Zone corresponding to the Eastern Andean Mountain Range.

The British James Tyrrel arrived in Colombia in 1829 and after many engineering works in Antioquia and Cundinamarca, founded the Single Estate which passed into the hands of the Mejía family and finally the Fierro family. Mr. Orlando Fierro is in charge of the hacienda and has significantly improved quality and good agricultural practices processes.

Nowadays all of their agricultural practices are very kind with the soil and the environment with the use of natural compounds. They use crafted natural strategies to keep broca away from the crops.

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The producer: Orlando Fierro

A map of the farm

The drying stations



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Other Agricultural Products

1. Sugar Cane
2. Plantain
3. Corn
4. Beans



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.

Albán
Municipality

Cundinamarca
Department





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Agro-ecological Data:

Altitude:

1600 masl

Temperature:

16 °C

Annual rainfall:

1550 mm

Wet milling process:

Natural

Botanical cultivars:

Colombia, Caturra, Tabi

Soil characteristics:

Sandstones and arcillolites

Drying

1. Metallic drawers and plastic canopies
2. Controlled Silo below 40°C



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Coffee Availability

Main Crop

April

Main Crop

May

Main Crop

June

Main Crop

July

Fly Crop

November

Fly Crop

December

Fly Crop

January

Fly Crop

Cup Profile:

The Natural process in this coffee brings out red fruit flavors like cherries and strawberries combined with dark chocolate nuances in the aftertaste. The body is heavy and the acidity is very balanced.



