

Racafé

Casa fundada en 1953.

La Cabaña, Huila

Micro-lot Single Estate Coffee



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About La Cabaña

La Cabaña is a single estate located in *El Agrado* municipality in *Huila* department at the south-western part of *Colombia* between Central and East Andes mountain ranges.

The farm is part of the Pérez's family business named Alma del Huila in the head of Mr. Gilberto Pérez. It has 20 Has. of which 14 Has. are coffee crops and the other 6 are part of a forest where many springs are born and that provide water for the people of *El Agrado*. They have approximately 100.000 coffee trees.

Coffee is cultivated and hand picked in this farm but the cherries are then taken to a wet milling central located in *Garzón* (another municipality of *Huila* department) half an hour away from *El Agrado*. In this wet milling central they process naturals and washed micro-lots with long anaerobic fermentations ranging from 200 to 300 hours.

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Other Agricultural Products

1. Rice
2. Banana
3. Coco / Plantain
4. Corn



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.

El Agrado
Municipality

Huila
Department





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Agro-ecological data

Altitude:

1700 – 1800 masl

Temperature:

21 °C

Annual rainfall:

1400 mm

Drying:

Raised beds

Botanic cultivars:

Caturra

Soil characteristics:

Volcanic ashes

Wet milling process:

Fully washed with 200
hours of anaerobic
fermentation



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Coffee availability

Main crop

April

Fly crop

November

Main crop

May

Fly crop

December

Main crop

June

Fly crop

Main crop

Fly crop

Cup profile

Banana, sweet pineapple, and milk caramel that gets stronger as the coffee cools down. It has fair body and acidity creating good balance.



