

Racafé

Casa fundada en 1953.

# La Cumbre, Natural Anaerobic

Micro-lot Single Estate Natural Coffee



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## About the Natural Anaerobic process

The pickers collect cherries on the right ripping point using color standardization. These are handsorted again before entering the process.

After the floaters are removed, the dense cherries are put inside plastic airtight tanks for 200 hours. Here, thanks to the liberation of CO<sub>2</sub> from the fermentation process the O<sub>2</sub> is pushed out of the tank and the fermentation becomes anaerobic. After 200 hours the cherries are taken out of the tanks and put to dry.

## About La Cumbre

La Cumbre single estate is part of the Pérez's family business named Alma del Huila in the head of Mr. Gilberto Pérez. It 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.

Danilo Pérez, Gilberto's son, is a young producer working in various parts of Huila, Colombia. Born to coffee producing and dry mill owning parents, Danilo has been involved in coffee from a very young age. He owns and oversees the management of numerous farms, and works closely with the team on the ground to ensure correct picking and sorting is undertaken.

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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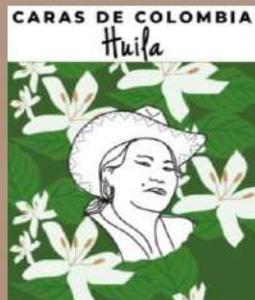


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## Other Agricultural Products

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:

Natural 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

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## Cup profile

Cherries, lychees and plums with a dark chocolate nuance, high body and well-balanced acidity.



