



Racafé

Casa fundada en 1953.

# La Esmeralda, Yellow Caturra

Micro-lot Single Estate Natural Process



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## About the Natural Process

For this special micro-lot Johan alternated aerobic and anaerobic fermentations for a total of 60 hours in fermentation process.

The fermented cherries are then sun-dried until 80% of the moisture is removed in raised wooden beds. To end the drying step, he take the cherries to a silo with control of temperature until the coffee reaches 11% of moisture content.

## About the Single Estate

*La Esmeralda* Single Estate is located in *Las Mercedes* village, part of the *Rio Blanco* municipality of *Tolima* department at the central-west part of Colombia on the slopes of the Central and East *Andes* mountain ranges.

The municipality *Rio Blanco* is part of the Colombian massif ecoregion and one of the strategic ecosystems, important roads at the national level integrated by a biological corridor of great importance such as the National Natural Parks: *Nevado del Huila*, *Páramo de las Hermosas*, *Purace Volcano*, *Laguna Carota*.

The single estate belongs to Mr. Johan Gutiérrez who inherited it from his father, who gave him some hectares in his youth with the aim of instilling in him a love for the cultivation and processing of coffee and agriculture. Thanks to these teachings, Johan has been part of the coffee industry from a very young age as a cupper and passionate about fermentation processes.

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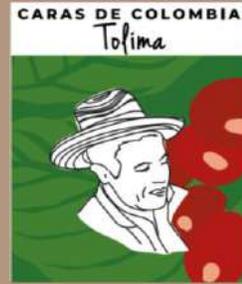


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Other  
Agricultural  
Products  
Of the region

1. Cacao
2. Sugar Cane
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.

Rioblanco  
Municipality





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Agro-ecological Data:

Altitude:

1800 masl

Temperature:

18 °C

Annual rainfall:

1500 mm

Wet milling process:

Natural with aerobic  
And anaerobic  
fermentations

Type of crop:

Semi-shade

Soil characteristics:

Sandy-loam

Drying

1. Sun-dried removing 80% of moisture
2. Silo with temperature control.



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## Coffee Availability

Main Crop

**October**

Fly Crop

**April**

Main Crop

**November**

Fly Crop

**June**

Main Crop

**December**

Fly Crop

Main Crop

Fly Crop

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## Cup Profile:

Intense fragrance of berries, cocoa nibs and honey. In flavor it presents notes of lulo, white grapes, grapefruit and blueberries. The acidity is tartaric and vibrant and its body is medium.



