

Racafé

Casa fundada en 1953.

Maranatha Single Estate Caturra Natural

Micro-lot Single Estate Natural Process



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About the Natural Process

For this special micro-lot Mrs. Aceneth Bedoya did an aerobic fermentation in cherries for 36 hours. Harvesting of ripe beans, color selection and then in the water, the floating beans are removed

The fermented cherries are then sun-dried making sure that the temperature does not exceed the 38°C and until a 15% of moisture content.

About the Single Estate

Maranatha belongs to Mrs. Aceneth Bedoya, who is a single motherf the family and who despite having grown up in the countryside, after overseeing her children, had to make the difficult decision to stay and work on the farm or go to the city to look for another type of job. She chose to stay on the farm and even though it has not been easy, she managed to make her coffee a special coffee recognized worldwide and managed to raise her children.

Thanks to her dedication and effort, she has learned to cup, process and market her own coffees



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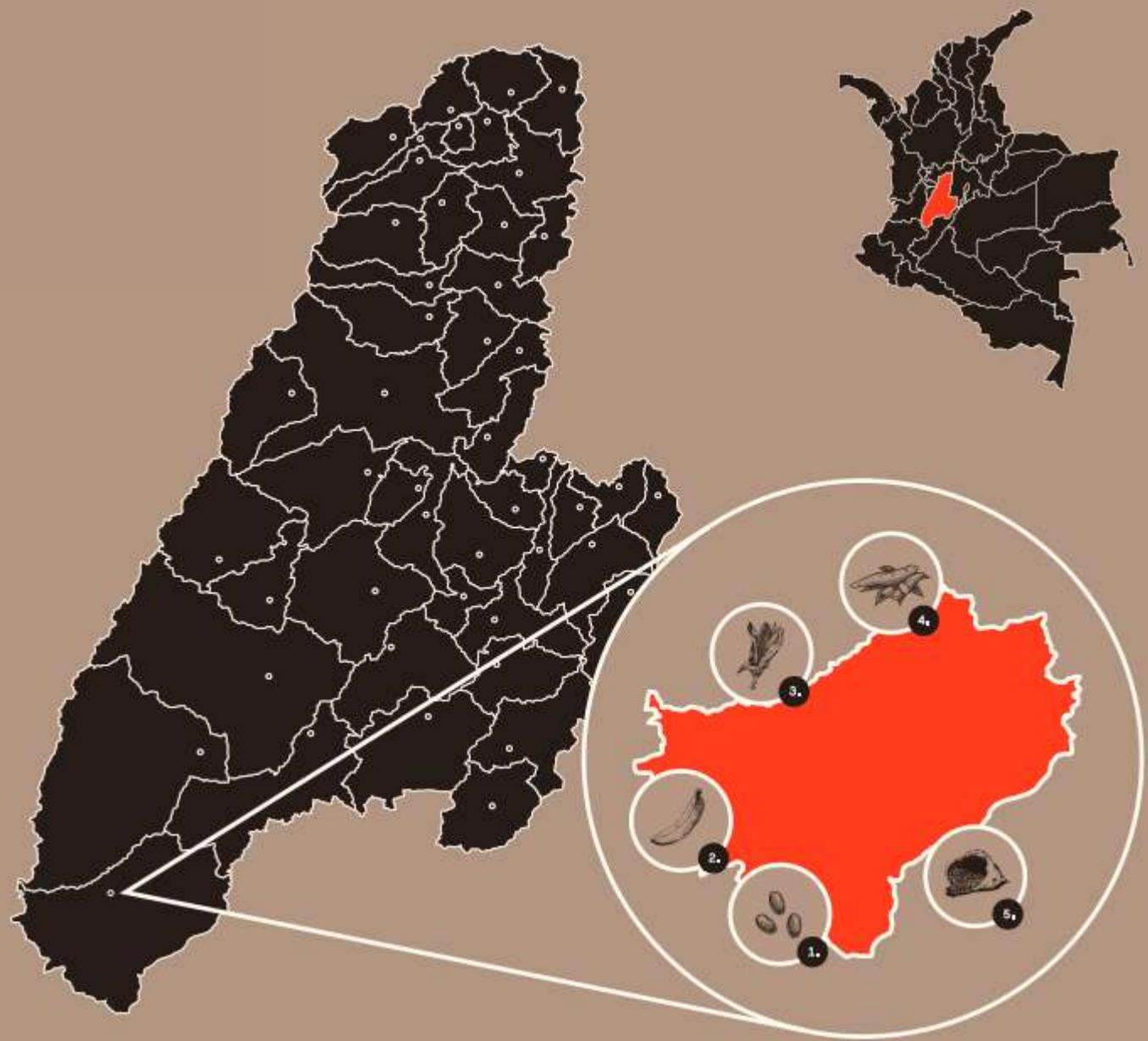
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Other
Agricultural
Products
Of the region

- 1. Beans
- 2. Plantain
- 3. Corn
- 4. Yuca

3
37





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Agro-ecological Data:

Altitude:

1950 masl

Temperature:

16-24 °C

Annual rainfall:

1800 - 3000 mm

Wet milling process:

Natural

Botanical cultivars:

Caturra

Soil characteristics:

Clay-loam

Drying

100% Sun-dried



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Coffee Availability

Main Crop

March

Fly Crop

October

Main Crop

April

Fly Crop

November

Main Crop

May

Fly Crop

December

Main Crop

June

Fly Crop

Cup Profile:

Intense ripe berries and chocolate with frutal and aromatic nuances. Winey acidity and fully balanced body.



RESULTADO DE CATAACION

Identificación: 92200122 Sucursal: PRINCIPAL Clase de Café: GENERAL
 Fecha de Recibo: 16/05/2020 Fecha de Catación: 23/07/2020 Cantidad Disponible: 700 KILOS
 Origen: F:MARANATHA;V:CATURRA;P:NATURAL 48H Humedad Almendra: 0.00 AW: 0.000
 Proveedor Muestra: NEWERLEY Proyecto: PROYECTOS CENTRO DE DESARROLLO

Racafé

Puntaje: 8.50	Puntaje: 8.00	Puntaje: 8.00	Puntaje: 8.00	Puntaje: 8.00	Puntaje: 8.00
Fragancia/Aroma	Sabor	Sabor Residual	Acidez	Cuerpo	Balance
Análisis Cualitativo Ceraza, chocolate	Análisis Cualitativo Barril sutil	Análisis Cualitativo Chocolate,miel	Análisis Cualitativo Media, balanceada	Análisis Cualitativo Cremoso	Análisis Cualitativo Redondo
Puntaje: 10.00	Puntaje: 10.00	Puntaje: 10.00	Puntaje: 8.50	Total Calificación 87.00	Final Calificación
Uniformidad	Taza Limpia	Dulzura	Catador Buen café		
Notas ok	Notas ok	Notas ok	Tazas Defectuosas		87.00
			#	Intensidad	
			0	X 0	= 0

