

Racafé

Casa fundada en 1953.

Asprotimáná, Huila

Regional Specialty Coffee

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About Timaná

The mountain valley of Magdalena, a subregion belonging to the foothills of the Central and Eastern mountain ranges of southern Huila, close to the Magdalena River, hosts the municipality of Timaná; a place filled with landscapes, histories and legends. This region, considered one of the most ancient in Colombia, serves the cultivation of a variety of products including plantain, tomato, corn, asparagus and especially coffee, which enjoys qualities given by the excellent characteristics of the soils.



Asprotimaná

The national coffee industry suffered a crisis in 2002 and, in view of this situation, coffee farmers of Timaná decided to work hard as a team to improve the quality of their products, finding an alternative that would improve the price conditions of coffee. Asprotimaná was created on April 14 of that year as a result of this situation, as an association of coffee farmers.

Asprotimaná currently has 195 members, which currently allows for 570 hectares of coffee plantations, contributing to an approximate production of 2000 tons of dry parchment coffee per year. As part of its social responsibility strategy, this association has a program for female coffee farmers that offers training different courses of the coffee value chain.

Asprotimaná currently has a laboratory and a warehouse with qualified equipment for the quality analysis of the lots provided by its members, offering the possibility to work on the continuous improvement of its products and processes.

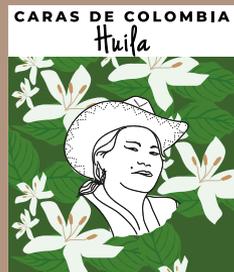
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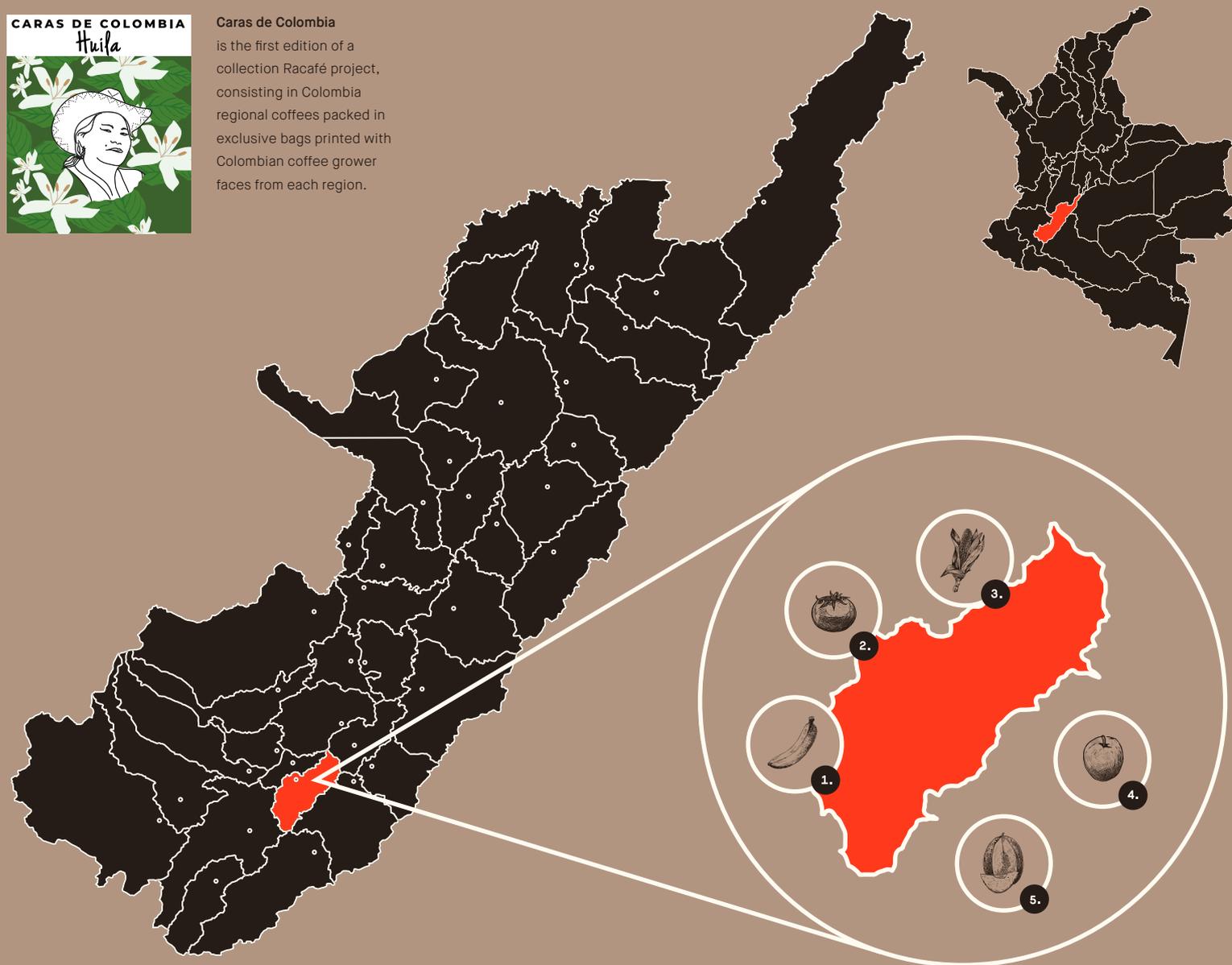
Other agricultural products

1. Platin
2. Tomato
3. Corn
4. Passion fruit
5. Papaya

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Caras de 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.





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Agro-ecological Data

Altitude:

1300 – 1800 masl

Temperature:

23° C

Annual rainfall:

1300 - 1600 mm

Wet milling process:

12 to 48 hour
fermentation, mechanical
washed process

Botanical cultivars:

Caturra 40%, Colombia
30%, Castillo 30%

Soil characteristics:

Volcanic ashes

Drying:

In patios or parabolic beds



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Coffee Availability

Main Crop

September

Main Crop

October

Main Crop

November

Main Crop

December

Fly Crop

April

Fly Crop

May

Fly Crop

June

Fly Crop

July

Cup Profile

Coffee from ASPROTIMANÁ offers a great sweetness with citric and vibrant acidity, notes of yellow fruits, nuts and molasses, its aftertaste is long lasting and provides excellent balance between medium body, acidity and intense sweetness.





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www.racafe.com

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