

Racafé

Casa fundada en 1953.

Montebello, Antioquia

Regional Specialty Coffee



Region

Montebello is located 52 km from the capital of Antioquia, Medellín. This municipality is known in the country as the “miracle of the mountains” as it was built in a natural mountainous paradise and is characterized by being a very important water source for the department.

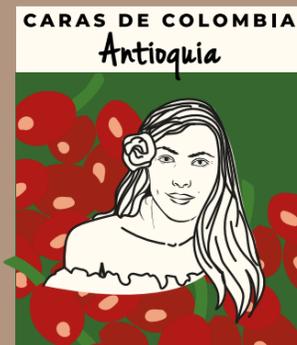
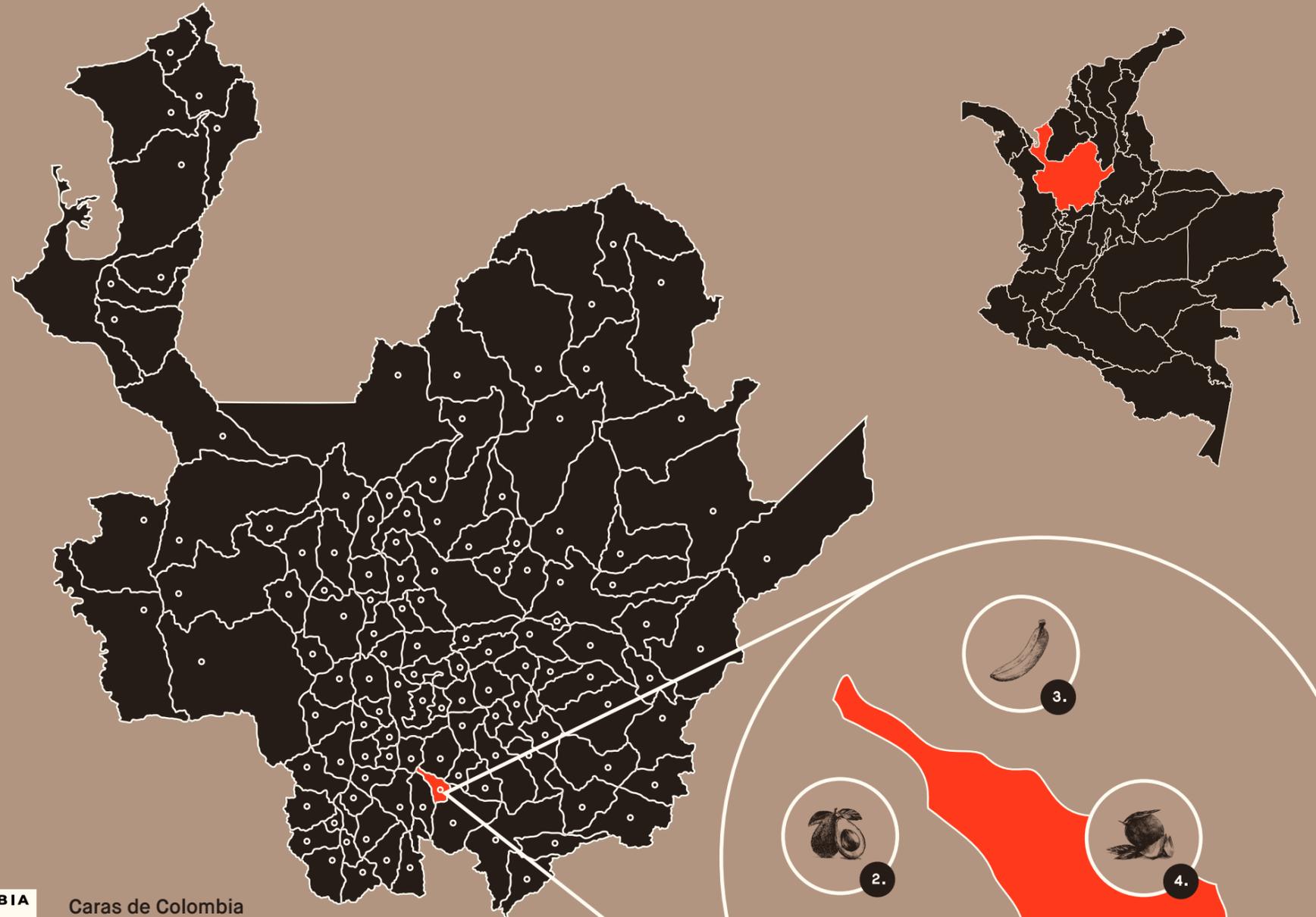
In this rich landscape we also find the oldest chapel in Antioquia and a great quantity and diversity of clear waters, originating from the beautiful “la Honda” ravine and “la Miel” river. Montebello also has a strong potential as a result of its ancestral crops such as coffee, avocado, and hydrangeas. Beans and maize are also part of its agricultural offering.

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Agricultural products

1. Coffee
2. Avocado
3. Plantain
4. Mango
5. Corn



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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About the coffee

Regional

Speciality

Coffee



This Coffee comes from the following single estates which are located in a village named Sabanitas:

Las Hamacas, property of Mr. Neftalí Tobón. Sabanitas, property of Mrs. Fidelia Tobón.

The annual production of Hamacas single estate is of approximately 18.000 kilos of parchment, and the production of Sabanitas single estate is approximately of 70.000 Kilos of parchment annually. The owners of the estates are very environmental and social responsible since they do not use synthetic chemicals for pest control, and they hire people from the indigenous reservation Marcelino Tascón, from the Embera community, located in Valparaiso municipality.

The wet milling process is traditional washed with prolonged fermentations and then the Coffee is sun-dried in parabolic beds. The aromatic complexity of this Coffee comes mainly from the mineral richness of the volcanic soils of this area, the high altitude in which Coffee is cultivated, and also thanks to an special microclimate that comes from the tropical air masses coming from the Caribbean.



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Agro-ecological data

Altitude:

1750 – 2100 masl

Temperature:

17 - 18° C

Annual Rainfall:

2800 - 3500 mm

Wet milling process:

Traditional Washed

Botanical Cultivars:

Castillo 100%

Soil characteristics:

Volcanic Ashes

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Availability

Main Crop

October

Fly Crop

March

Main Crop

November

Fly Crop

April

Main Crop

December

Fly Crop

June

Cup Profile

The coffee of Montebello has a floral and red fruits fragrances and aroma. It has notes of red fruits and ripe forest fruits, agave and subtle spices. Its body is medium and round and combines very well with its lively balanced acidity.



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Vanilla 0% Yellow Fruits 0%

Nuts 7%

Red Fruits 13%

Spices 7%

Purple Fruits 12%

Chocolate 7%

Caramel 12%

Acidity 10%

Balance 12%

Aromatic flowers
and herbs 7%

Body 10%





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