

Racafé

Casa fundada en 1953.

# Eje Cafetero, Colombia

Regional Coffee



## About the Colombian Coffee Axes

It is in the western central region of the country, crossed by the Andes mountains where the Colombian coffee region (Eje Cafetero in Spanish) is found. It is famous for the quality of the coffee plantations, colorful architecture, benign weather, variety of hotel accommodations and tourist landmarks. This region is conformed by four departments: Caldas, Quindío, Risaralda and Tolima.

The Eje Cafetero region has mountain landscapes covered in tropical rainforest and Guadua bamboo forests. The ground is enriched with ancient volcanic eruptions, raising its fertility. There are also many rivers and streams, including the Quindío River which rises in the Cocora Valley. This area is selected by UNESCO as a World Heritage because of the cultural coffee landscape.

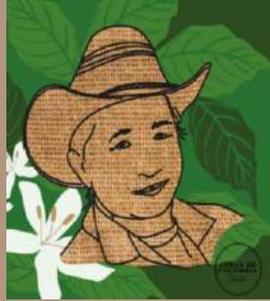
Weather conditions (8 °C to 24 °C), geographical (Andean Rainforest) and the geological region, determine the production of high-quality coffee, with relatively short harvest periods. Farmers in the area have developed techniques for growing, harvesting and processing of grain, and all done "grain by grain", and have retained this form of processing industry despite new techniques of mass agricultural industrialization.

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## Other Agricultural Products

1. Plantain
2. Banana
3. Wax palm
4. Rice



### Caras de Colombia

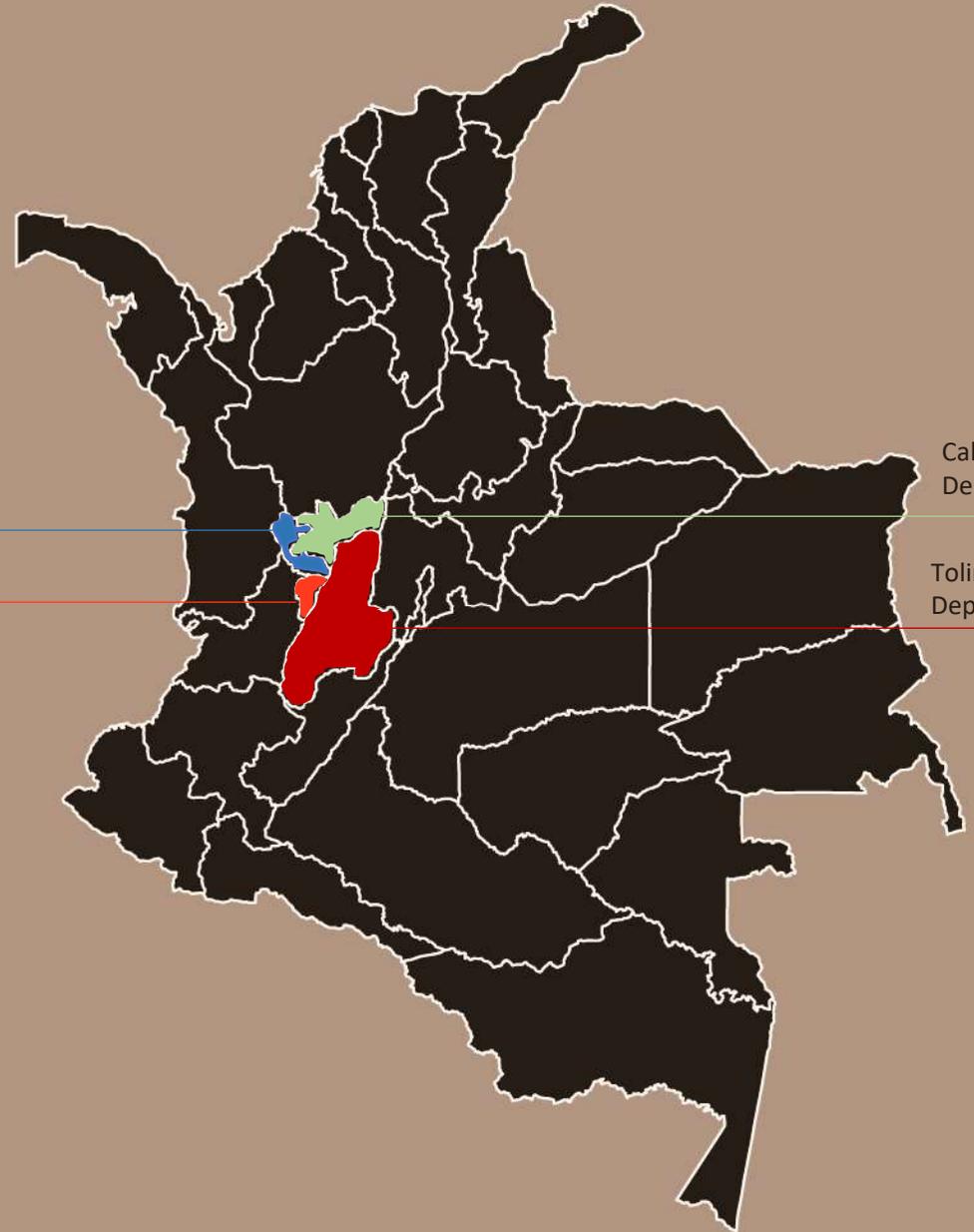
is the first edition of a collection Racafé Project, consisting in Colombia regional coffees packed in exclusive bags printed with Colombian Coffee grower faces from each region.

Risaralda  
Department

Quindío  
Department

Caldas  
Department

Tolima  
Department





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Agro-ecological Data:

Altitude:

1200 - 1800 masl

Temperature:

20 °C

Annual Rainfall:

2300 mm

Wet milling process:

Fully washed

Botanical Cultivars:

Caturra 50%,  
Castillo-Colombia 50%

Soil Characteristics:

Volcanic ashes

Dryin:

Sun-dried



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## Coffee Availability

Main Crop:

September

Main Crop:

October

Main Crop:

November

Main Crop:

December

Fly Crop:

March

Fly Crop:

April

Fly Crop:

May

Fly Crop:

June

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## Cup Profile:

This coffee presents fragrance of red fruits and aroma of vanilla. In flavor there are found ripe red berries and caramel notes. Its acidity is juicy reminding red fruits and its body is creamy.



