

## RFA - Brazil Ipanema™ - Microlot A48 - Red Acaia Natural - (20Kg)

### Fazenda Rio Verde

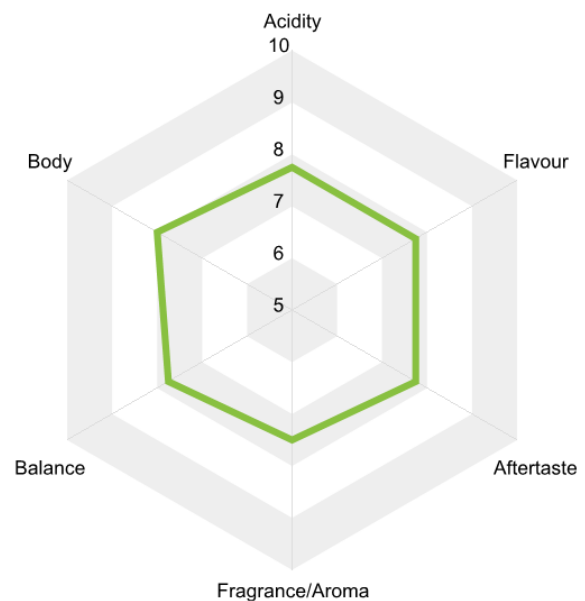
<b>Region</b>	Serra de Mantiqueira Mountains	<b>Screen Size</b>	15
<b>Altitude</b>	800 - 1350 metres above sea level	<b>Process Method</b>	Natural
<b>Soils</b>	Predominantly clay soils	<b>Packaging</b>	Vacuum Packed Cartons
<b>Farm Size</b>	1240 hectares	<b>Exporter</b>	Ipanema

### Coffee Profile

<b>Lot Number</b>	002/1660/0070/7610/VP	<b>Screen Percentages</b>	9% - 18
<b>Varietal</b>	Red Acaia		38% - 17
<b>Crop Year</b>	2017/2018		41% - 16
<b>Appearance</b>	Pale Green	<b>Tasting Notes</b>	Clean sweet milk chocolate and hazelnut notes throughout. Crisp white wine acid lingers. Coating mouthfeel and a dark chocolate finish.
<b>Bean Density</b>	69.7 Kg/hl	<b>Optimal Roast</b>	Suits a medium roast
<b>Moisture Content</b>	10.2%	<b>Cupping Score</b>	Internal Score: 84.25

### Flavour Profile

<b>Fragrance / Aroma</b>	7.5
<b>Aftertaste</b>	7.75
<b>Flavour</b>	7.75
<b>Acidity</b>	7.75
<b>Body</b>	8
<b>Balance</b>	7.75



IPANEMA COFFEES



## Lot #A48

**A48**  
GRAPE

A naturally prepared Red Acaia has wine taste profile producing a distinct aroma of grapes. This unique sweet coffee has a strong body structure.

**CROP:** 2017/18

**GLEBE:** A48

**VARIETY:** Red Acaia

**GLEBE'S ALTITUDE:** 1,046 up to 1,101 meters

**HARVEST METHOD:** Selective hand picking

**PREPARATION METHOD:** Natural

**PRE-DRYING PROCESS:** Suspended beds for 2 days

**DRYING PROCESS:** Vertical dryers for 3 day

**BIG BAG STORAGE:** 108 days

**REGION:** Serra da Mantiqueira – Fazenda Rio Verde

**SUN FACE:** Northwest

**TOTAL AREA:** 10.70 ha.

**BLOSSOMING DATE:** October 13<sup>th</sup> 2016

**SCREEN:** # 15 UP

Surrounded by 900 hectares with forests, environmental protection areas and 51 springs, our coffee fields are spread over more than 650 hectares. Among its 69 Terroirs of Fazenda Rio Verde, we chose the best 32 to be part of the Premier Cru. The varieties are only Yellow Catuai, Yellow Bourbon and Red Acaia with minimum altitude of 1,000 meters. In an outstanding milling facility, filled with technology, we can produce the best coffees.