

RFA - Brazil Ipanema™ - Microlot B05 - Yellow Bourbon Natural - (20Kg)

Fazenda Rio Verde

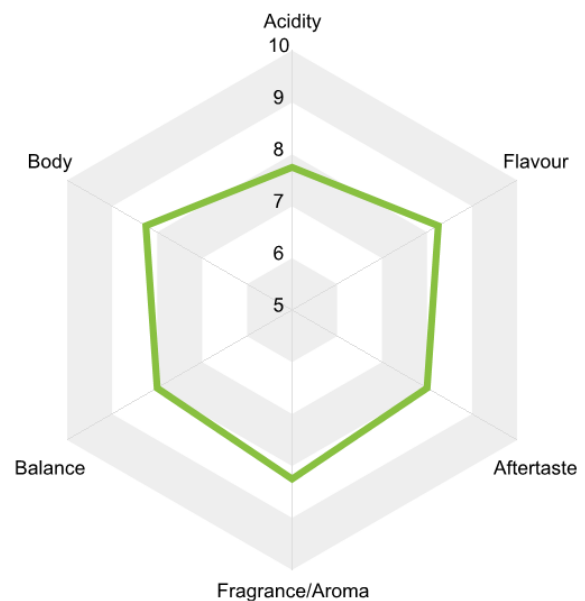
Region	Serra de Mantiqueira Mountains	Screen Size	15
Altitude	800 - 1350 metres above sea level	Process Method	Natural
Soils	Predominantly clay soils	Packaging	Vacuum Packed Cartons
Farm Size	1240 hectares	Exporter	Ipanema

Coffee Profile

Lot Number	002/1660/0073/7610/VP	Screen Percentages	6% - 18
Varietal	Yellow Bourbon		32% - 17
Crop Year	2017/2018		40% - 16
Appearance	Yellow-Green	Tasting Notes	Tropical green and pink melon notes upfront with a boozy wine acidity. Heavy sticky mouthfeel and lingering dark chocolate.
Bean Density	70.3 Kg/hl	Optimal Roast	Suits a medium roast
Moisture Content	9.6%	Cupping Score	Internal Score: 86.5

Flavour Profile

Fragrance / Aroma	8.25
Aftertaste	8
Flavour	8.25
Acidity	7.75
Body	8.25
Balance	8



IPANEMA COFFEES



Lot #B05

B05
RED GRAPES

A Natural Yellow Bourbon of sweet red grapes taste profile, featuring a rich and round body.

CROP: 2017/18

GLEBE: B05

VARIETY: Yellow Bourbon

GLEBE'S ALTITUDE: 1,035 up to 1,107 meters

HARVEST METHOD: Selective hand picking

PREPARATION METHOD: Natural

PRE-DRYING PROCESS: Suspended beds for 4 days

DRYING PROCESS: Vertical dryers for 4 days

BIG BAG STORAGE: 117 days

REGION: Serra da Mantiqueira – Fazenda Rio Verde

SUN FACE: North

TOTAL AREA: 4.28 ha.

BLOSSOMING DATE: October 11th 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.