

## RFA - Brazil Ipanema™ - Microlot B69- Yellow Bourbon Natural - (20Kg)

### Fazenda Rio Verde

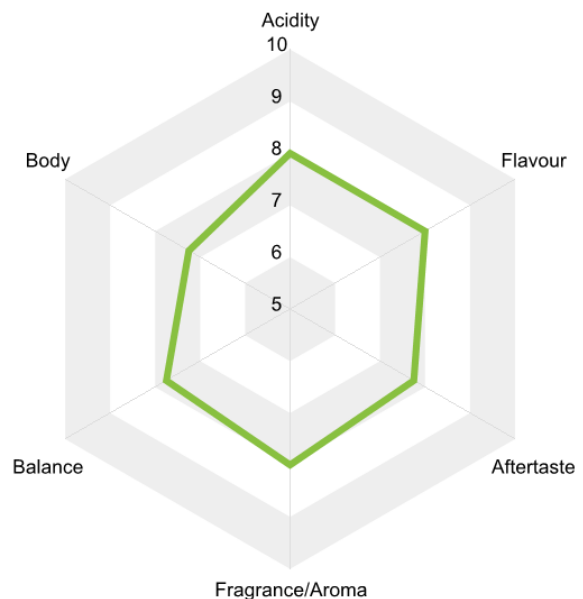
<b>Region</b>	Serra de Mantiqueira Mountains	<b>Screen Size</b>	15
<b>Altitude</b>	800 - 1350 metres above sea level	<b>Process Method</b>	Natural
<b>Soils</b>	Predominantly clay soils	<b>Packaging</b>	Vacuum Packed Cartons
<b>Farm Size</b>	1240 hectares	<b>Exporter</b>	Ipanema

### Coffee Profile

<b>Lot Number</b>	002/1660/0072/7610/VP	<b>Screen Percentages</b>	10% - 18
<b>Varietal</b>	Yellow Bourbon		33% - 17
<b>Crop Year</b>	2017/2018		33% - 16
<b>Appearance</b>	Pale Green	<b>Tasting Notes</b>	Inky cup with a boozy red wine acidity up front. Silky mouthfeel carries a long dark chocolate and cherry finish.
<b>Bean Density</b>	70.3 Kg/hl	<b>Optimal Roast</b>	Suits a medium roast
<b>Moisture Content</b>	9.8%	<b>Cupping Score</b>	Internal Score: 85.5

### Flavour Profile

<b>Fragrance / Aroma</b>	8
<b>Aftertaste</b>	7.75
<b>Flavour</b>	8
<b>Acidity</b>	8
<b>Body</b>	7.25
<b>Balance</b>	7.75



IPANEMA COFFEES



Lot #B69

**B69**  
WINE

This Natural Yellow Bourbon has noticeable fruity overtones, characteristics of wine notes and presents itself sweet.

**CROP:** 2017/18

**GLEBE:** B69

**VARIETY:** Yellow Bourbon

**GLEBE'S ALTITUDE:** 1,080 up to 1,160 meters

**HARVEST METHOD:** Selective hand picking

**PREPARATION METHOD:** Natural

**PRE-DRYING PROCESS:** Conventional patio for 3 days

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

**BIG BAG STORAGE:** 22 days

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

**SUN FACE:** North

**TOTAL AREA:** 7.24 ha.

**BLOSSOMING DATE:** October 12<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.