

RFA - Brazil Ipanema™ - Microlot B73 - Yellow Bourbon Natural - (20Kg)

Fazenda Rio Verde

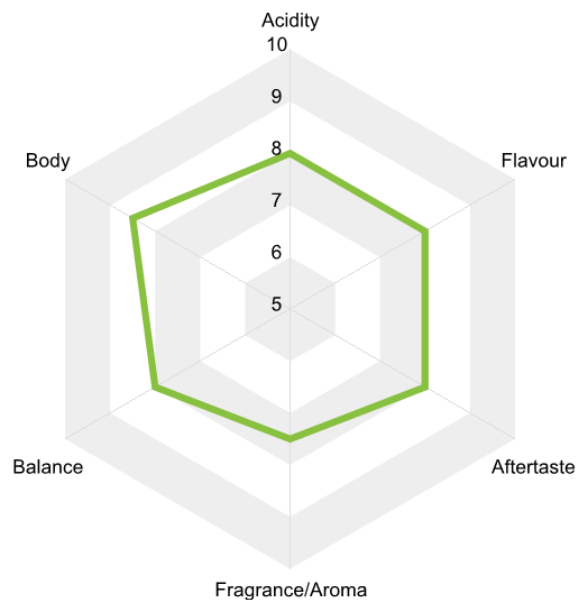
Region	Serra de Mantiqueira Mountains	Screen Size	15
Altitude	800 - 1350 metres above sea level	Process Method	Natural
Soils	Predominantly clay soils	Packaging	Vacuum Packed Cartons
Farm Size	1240 hectares	Exporter	Ipanema

Coffee Profile

Lot Number	002/1660/0071/7610/VP	Screen Percentages	8% - 18
Varietal	Yellow Bourbon		36% - 17
Crop Year	2017/2018		35% - 16
Appearance	Yellow-Green	Tasting Notes	Spritzly grape like acidity up front developing into a delicate stewed stonefruit note. Silky body carries a long sweet purple grape and malt cream finish.
Bean Density	70.3 Kg/hl	Optimal Roast	Suits a medium roast
Moisture Content	10.3%	Cupping Score	Internal Score: 86

Flavour Profile

Fragrance / Aroma	7.5
Aftertaste	8
Flavour	8
Acidity	8
Body	8.5
Balance	8



IPANEMA COFFEES



Lot #B73

B73
FRUITY

This naturally sun dried Yellow Bourbon has a clear sweetness and a fruity taste profile producing an aroma resembling grapes.

CROP: 2017/18

GLEBE: B73

VARIETY: Yellow Bourbon

GLEBE'S ALTITUDE: 1,213 up to 1,283 meters

HARVEST METHOD: Selective hand picking

PREPARATION METHOD: Natural

PRE-DRYING PROCESS: Suspended beds for 3 day

DRYING PROCESS: Conventional patio for 3 days

BIG BAG STORAGE: 78 days

REGION: Serra da Mantiqueira – Fazenda Rio Verde

SUN FACE: Northeast

TOTAL AREA: 4.55 ha.

BLOSSOMING DATE: October 12th 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.