

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

### Fazenda Rio Verde

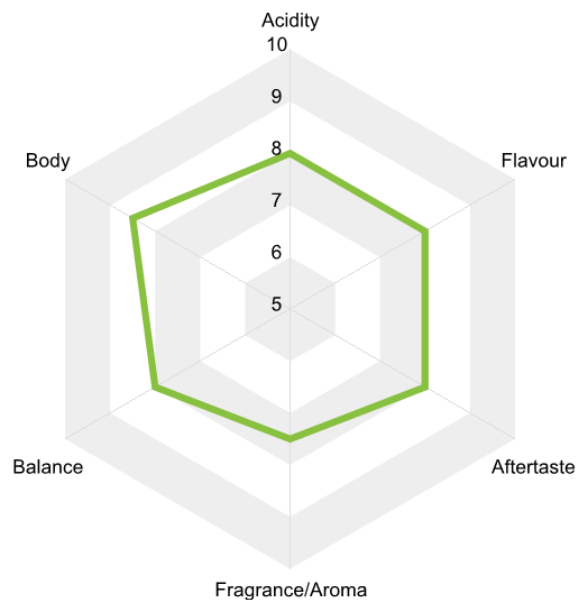
|                  |                                   |                       |                       |
|------------------|-----------------------------------|-----------------------|-----------------------|
| <b>Region</b>    | Serra de Mantiqueira Mountains    | <b>Screen Size</b>    | 15                    |
| <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>       | 002/1660/0071/7610/VP | <b>Screen Percentages</b> | 8% - 18   |
| <b>Varietal</b>         | Yellow Bourbon        |                           | 36% - 17  |
| <b>Crop Year</b>        | 2017/2018             |                           | 35% - 16  |
| <b>Appearance</b>       | Yellow-Green          | <b>Tasting Notes</b>      | 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. |
| <b>Bean Density</b>     | 70.3 Kg/hl            | <b>Optimal Roast</b>      | Suits a medium roast  |
| <b>Moisture Content</b> | 10.3%                 | <b>Cupping Score</b>      | Internal Score: 86  |

### Flavour Profile

|                          |     |
|--------------------------|-----|
| <b>Fragrance / Aroma</b> | 7.5 |
| <b>Aftertaste</b>        | 8   |
| <b>Flavour</b>           | 8   |
| <b>Acidity</b>           | 8   |
| <b>Body</b>              | 8.5 |
| <b>Balance</b>           | 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 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.