



COLOMBIA



Area around Regional El Peñol - Colombia

## Regional El Peñol

Producer	Various small producers
Farm	El Peñol
Altitude	1950 - 2100 m
Region	Antioquia, Peñol
Harvest	March - June & December - January

## About El Peñol

The team at Racafe are dedicated to green coffee and product development by supporting responsible consumption of coffee and management of sustainability to guide their decisions. The municipality of El Peñol in eastern Antioquia is nestled in the mountain ranges of the Andes. Geologically, this region features some of the most impressive monolithic formations called El Peñol Stone (from which the town takes its name), El Marial Stone, and San Vicente Peñolcito Stone.

The El Peñol municipality consists of 24 villages and rural districts, where coffee plays a big part of the agricultural contribution to the area's economy. The volcanic ash soils and high altitudes allow for a steady cherry maturation and sweet profiles. The average rainfall is 2800 - 3500 mm per year and the temperature averages 17-18°C.

# Regional El Peñol

Varietal: Castillo & Caturra

Process: Washed

Tasting notes: orange, brown sugar, lime, lemon, green apple, floral, juicy



## Processing Details

- o Cherries are harvested by various farmers around the area when ripe based on colour
- o Cherries are floated and hand sorted to remove impurities and less dense cherries
- o Cherries are delivered to the communal mill and combined to create the Regional blend
- o Beans are pulped and thoroughly washed
- o Beans are dried under full sun on patios or parabolic beds
- o Drying takes approximately 15-21 days
- o Moisture content is reduced to 10-11%
- o Beans are stored in parchment until ready for export