



attesa
coffee

COLOMBIA



About

EL RENACER

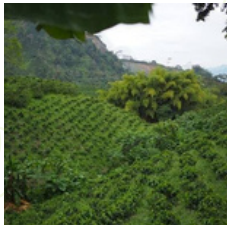
Located in the Chinchiná Caldas region of Colombia, El Renacer is a 30-hectare farm situated at elevations ranging from 1,400 to 1,800 meters above sea level. This altitude provides ideal conditions for growing high-quality Arabica, with cooler temperatures and slower cherry maturation contributing to greater complexity in the cup. El Renacer grows a diverse range of cultivars, including Pink Bourbon, Geisha, SL28, Papayo, Red Bourbon, Castillo, and Caturra. This variety, combined with the farm's elevation range, allows for a wide spectrum of sensory profiles—ranging from delicate and floral to juicy, fruit-driven expressions.

History

Nearly four decades ago, Elmer Restrepo began his journey in the coffee industry through work in dry milling—handling hulling, grading, and drying. His early experience gave him a strong foundation in the technical side of post-harvest coffee processing, and over time, he expanded into exporting his own coffees as well as those of neighboring producers in Chinchiná, Caldas.

Now in his 60s, Elmer has become a significant figure across the coffee value chain. His practical knowledge and long-term vision led to the founding of his own farm: El Renacer.

What began as a traditional coffee operation has steadily transformed into a forward-thinking, innovation-driven project. Today, El Renacer is known for its precise, quality-focused processes and a strong commitment to continuous improvement—a reflection of Elmer's deep understanding of coffee and his dedication to raising standards at every stage.



The Process

Fermentation is a key part of developing the unique profile of this coffee. The process begins with an initial 12-hour oxidation phase, where whole cherries are submerged in an aerobic environment to begin breaking down the outer layers and activating fermentation.

In the second stage, the cherries are pulped, and the beans are placed in hot water at 70°C. This step helps to further loosen the mucilage. After the hot water is rinsed off, the beans are transferred into fermentation tanks filled with cherry juice extracted from the same coffee. This anaerobic fermentation continues for 72 hours, allowing the coffee to absorb complex flavors from its own fruit.

Once fermentation is complete, the coffee undergoes a thorough washing to remove any remaining mucilage. It is then moved to raised African beds, where it dries slowly over the course of 8 to 12 days. This careful and controlled drying phase ensures consistency, clarity, and depth in the final cup.



Coffee Details

LOT ID	ATT250173
PLANT	Arabica
ALTITUDE	1400-1600 m
VARIETAL	Red Bourbon
PROCESS	Washed Thermal Shock
SCREEN	15, EP
HARVEST YEAR	2025
TASTE PROFILE	Vanilla beans, Kit Kat, Coconut milk, gooey mouthfeel, white chocolate finish
SCA SCORE	86.00