



attesa
coffee

COLOMBIA



About

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.

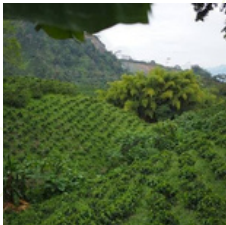
EL RENACER

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

This washed process begins with the preparation of a fermentation culture. A mother culture is first created using microorganisms such as *Lactobacillus* and *Saccharomyces cerevisiae*. From this, 80 liters are separated and enriched with ginger and a natural sweetener such as panela or molasses. The ginger imparts subtle flavor to the culture, while the sweetener provides energy for fermentation and raises the sugar content to match the degrees Brix of the coffee cherries to be processed. Once ready, freshly harvested cherries are floated to remove impurities and then pulped. The parchment coffee is placed into a sealed 200-liter tank, where the prepared 80-liter culture, fermented with ginger roots from the farm, is added. The coffee is left to ferment in this environment for 72 hours. Following fermentation, the coffee is transferred to drying beds. It is first dried in direct sunlight for two to three days, and then under shaded canopies for an additional eight days until it reaches a stable moisture content of 10–11%.



Coffee Details

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| LOT ID | ATT250174 |
| PLANT | Arabica |
| ALTITUDE | 1400-1600 m |
| VARIETAL | SL-28 |
| PROCESS | Co-fermented Ginger |
| SCREEN | 15+ |
| HARVEST YEAR | 2025 |
| TASTE PROFILE | Lemongrass, peach , ginger ale, intense flavour, sparking mouthfeel |
| SCA SCORE | 86.00 |