



# Organic Dominican Republic Red Honey | Ramirez Estate

## Product Overview

Boasting balanced stone fruit & pomegranate flavors, this single estate roast will leave island coffee aficionados stunned!



## Specs

- Origin: Dominican Republic
- Region: Caribbean
- Varietal: Red Caturra
- Roast Level: Light-Medium
- Process: Honey
- Elevation: 1300 m above sea level
- Cupping score: 92 points

## DETAILS

**Producer info** | This family-run estate is cutting-edge in their socio-consciousness. Fermenting their coffee cherries to produce renewable energy, donating books & computers to community schools, and even funding a whole new school (saving local kiddos from their 15km trek) - they don't miss a beat! Plus, they help their Haitian neighbors gain legal residency, in order to ensure they are fairly compensated. Their stellar eco-efforts, organic certification, and top-notch cup scores have helped this estate take it to the next level!

**Social Responsibility** | Crafts employment with sustainability in mind for Dominican Republic fams, paying an extra-good price for a truly excellent cup.



## PROCESSING STYLE

This is a red honey bean from Jarabacoa, a high-altitude region in the Dominican Republic. It's a caturra variety, which means it has a rich flavor and aroma. Red honey means that the beans are fermented with some of the fruit pulp still on them, which gives them a sweet and fruity taste. The longer the pulp stays on, the sweeter the bean gets. This one has a medium fermentation, so it's not too dark or too light, but just right.