

burmancoffee.com

Dominican Org. Ramirez Estate - Washed Processed

4–5 minutes



Rated **5.00** out of 5 based on 2 customer ratings

[\(2 customer reviews\)](#)

\$7.89

New 2023 Crop!

This was a lovely arrival, similar to last season, a very tasty unique coffee. Cleaner at the lighter roasts with a little acidity upfront, a bit nutty/caramel and floral at the lighter roast points. Turns into a very classic tasting Dominican coffee at the fuller roasts. Fuller bodied with low acidity and very complex darker tones; chocolate, tobacco earthiness, molasses and smoky – it is one complex tasting coffee.

198 in stock

Arrival Date:	06/23/23
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Lot #:	0024
Origin:	Dominican Republic
Processing Method:	Washed

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Description

Cafe Kreyol goes into some of the most impoverished and troubled areas that are within prime coffee growing territory, organizes farmers, teaches how to correctly process beans, guarantees purchase of the beans at way above market prices ensuring it goes directly to the farmers and strives to really turn around some of the more troubled areas, putting people to work at well above average wages and ensuring future livelihoods.

Joey, the head of Cafe Kreyol, even strives for his US employees the above statement. He finds the hardest working individuals with great work ethics that for one reason or another have really been put down with employment and troubled times to help them recover and build a resume while also being able to help others.

One can feel really good about supporting any of Cafe Kreyol's projects and for the most part – really tasty coffees as well.

Cafe Kreyol projects including this one are project coffees, these are not a 0 defect large screen coffee. It takes around 5-7 years to really turn out a prime coffee operation and most of these are on year 2-3. Great tasting cups but keep in mind – not the worlds best screen.

In 1943, Mr. Belarminio Ramirez started a small company dedicated to the cultivation and marketing of coffee, which over the years grew into a family tradition involving three generations already. The

Belarminio Ramirez Group was named in his honor. Currently, the company owns 350 hectares of coffee production, located in the mountains of the central range between 800 and 1500 meters above sea.

This family-owned estate is extraordinarily socially conscious. They use fermented coffee cherries to create natural gas, which partially powers their operation. They also donate books and computers to the local schools, and in a more rural area, they built and funded a new school preventing small children from having to walk over 15 km each way to class. They also help Haitians obtain legal residence in the Dominican Republic, in order to receive fair wages. We pay roughly 300% higher wages to this Estate for their exceptional care of the environment, organic certification, care for local Haitian immigrants, and high cupping scores.

Tasting Notes:

This was a lovely arrival, similar to last season, a very tasty unique coffee. Cleaner at the lighter roasts with a little acidity upfront, a bit nutty/caramel and floral. Sweet edged and a smooth cup. Turns into a very robust coffee at the fuller roasts. Fuller bodied with low acidity and very complex semi-sweet darker tones; chocolate, tobacco earthiness, molasses and smoky.

Roasting Notes:

Make sure to play around with the roast on this guy, light to dark a tasty cup but pretty different. Lighter roasts you get sweet and delicate, dark you get strong and complex. A nice medium roast is where we settled on being our favorite but a bean everyone will love at slightly different roasts.