

Guatemala LAS ANONAS

CUP PROFILE

A smooth, sweet, balanced cup, with notes of green grape, caramel and juicy, tart apple.

ABOUT THIS COFFEE

Finca las Anonas is owned by Don Pascual Teletor, who is part of the Volcafe Way group of producers and one of the most collaborative in the group.

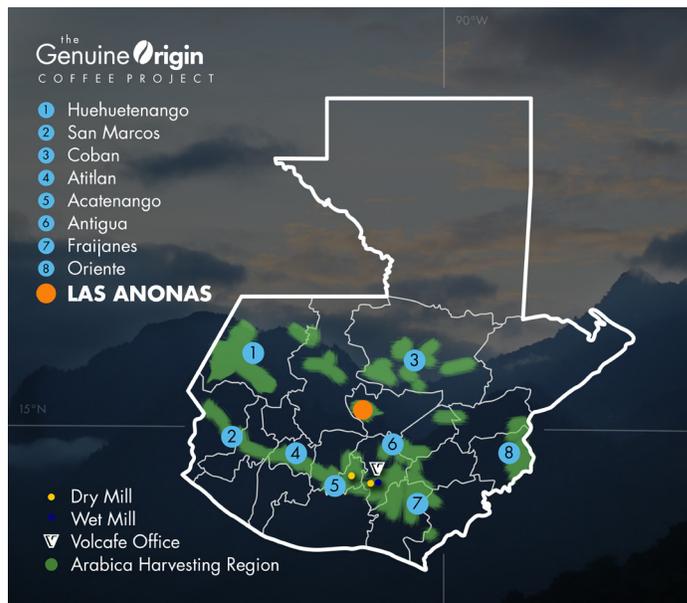
Don Pascual used to live and work in the United States, but he always dreamed of returning to Cubulco, buying a plot of land and becoming a coffee producer — a dream he made come true! His farm in the village of Chimacho, in Cubulco, is 8.4 hectares (20.7 acres), of which 1.45 hectares (3.5 acres) are planted with coffee. On the remaining land, he grows crops such as beans and corn, some of which he keeps for his own consumption.

This lot of coffee is named after his farm, Las Anonas, which is named after a fruit — also known as sugar apples, or cherimoya. They're common to the region and were plentiful on the farm when Don Pascual bought it.

ABOUT THE REGION

Cubulco is a very colorful region, with lots of traditions and an amazing landscape. Coffee plantations are located in different mountain ranges that offer majestic views. This region is home to the Achi ethnic group and to the flying post, a traditional dance that's beautiful to witness.

Cubulco is in a non-volcanic area of the country, on the border of what's known as the dry corridor. Soil in the area has a good percentage of clay, which helps to retain humidity and nutrients.



Region:

Cubulco

Producer:

Pascual Teletor

Community/mill:

Chimacho

Altitude:

1,500 meters ASL

Varieties:

Catuai, Caturra, Sarchimor

Processing:

Washed, sun dried

Harvest:

January–February 2017



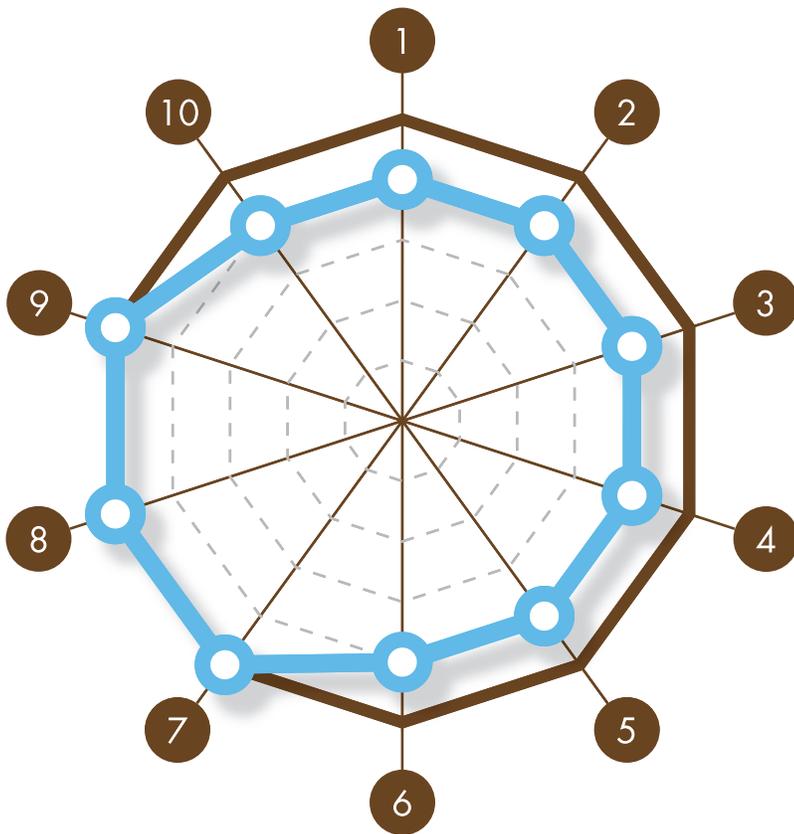
Guatemala

Las Anonas

FROM OUR TEAM IN GUATEMALA

"For the second year, we have selected this lot from Pascual as a microlot. It's proof of the consistency in production and processing that Pascual has in place on his farm and mill. The fruitiness of this lot is very particular and has become one of the favorites in our quality-control lab."

- FLAVOR** Green grape, green apple, caramel
- BODY** Silky
- AROMA** Papaya, sugary fruit
- ACIDITY** Granny smith



- 1 **8.00** FRAGRANCE/AROMA
- 2 **8.00** FLAVOR
- 3 **8.00** AFTERTASTE
- 4 **8.00** ACIDITY
- 5 **8.00** BODY
- 6 **8.00** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **8.00** OVERALL

Moisture: 12% on pre-shipment sample