

Guatemala SAN ANTONIO

CUP PROFILE

Chocolate, cherry and orange notes, a full body and delicate acidity. The perfect afternoon coffee.

ABOUT THIS COFFEE

Three farms primarily contributed to this coffee.

Finca Las Magnolias — in Aldea El Naranjo, San Antonio La Paz — is owned by Don Mario Aguilar and is one of the most beautiful farms in the area, due to its topography, amazing trees and landscape, which of course includes well-established coffee trees.

Finca San José Moritas is owned by Don Higinio Gomez, a community leader and dedicated coffee producer who started his coffee farm 20 years ago in Aldea Las Moritas, San Antonio La Paz.

Finally, the model farm for the project is Finca El Bambú, in Aldea Los Gracianos, San Antonio La Paz. It's owned by Doña Vilma de Jesus Bances, who established her farm nearly 17 years ago and is highly respected by her community of local producers.

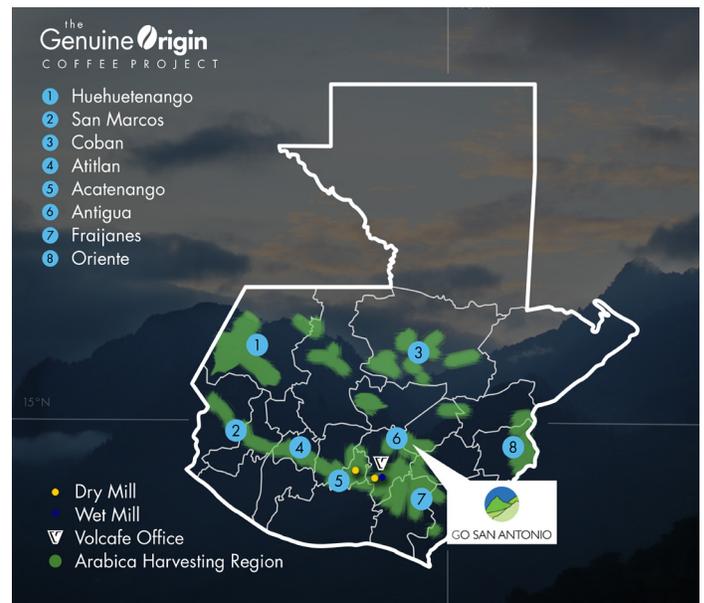
PROCESSING

Coffee cherries are hand picked and then de-pulped, naturally fermented, washed and dried in the sun on red brick patios to a moisture level between 10.5 and 11.5 percent. Before export, the coffee is milled, screened, classified by weight/density, sorted by color and then sealed in GrainPro bags.

GEOGRAPHY

The San Antonio/Palencia region is located just east of Guatemala City, which allows for easy transportation to the warehouse for export. It's situated near Palencia's breathtaking wizard-hat-shaped mountain, Cerro Tomastepec, and is one of the most productive regions in central Guatemala.

Coffee grows at 1,600–1,800 meters ASL in San Antonio, and the temperate-to-cold climate helps the coffee cherries mature slowly, settling the sugars and developing sweetness and the coffee's signature chocolate flavors. The area is dry in general, with an average rainfall of about 1,200 mm per year, but the forest canopy keeps the air moist for prime coffee-growing conditions.



Region:
San Antonio/Palencia

Producers:
Primarily San José Moritas,
El Bambú and Las Magnolias

Altitude:
1,600–1,800 meters ASL

Varieties:
Bourbon, Caturra,
Pache-San Ramon

Processing:
Washed, sun dried on
red brick patios

Harvest:
February



Guatemala

San Antonio

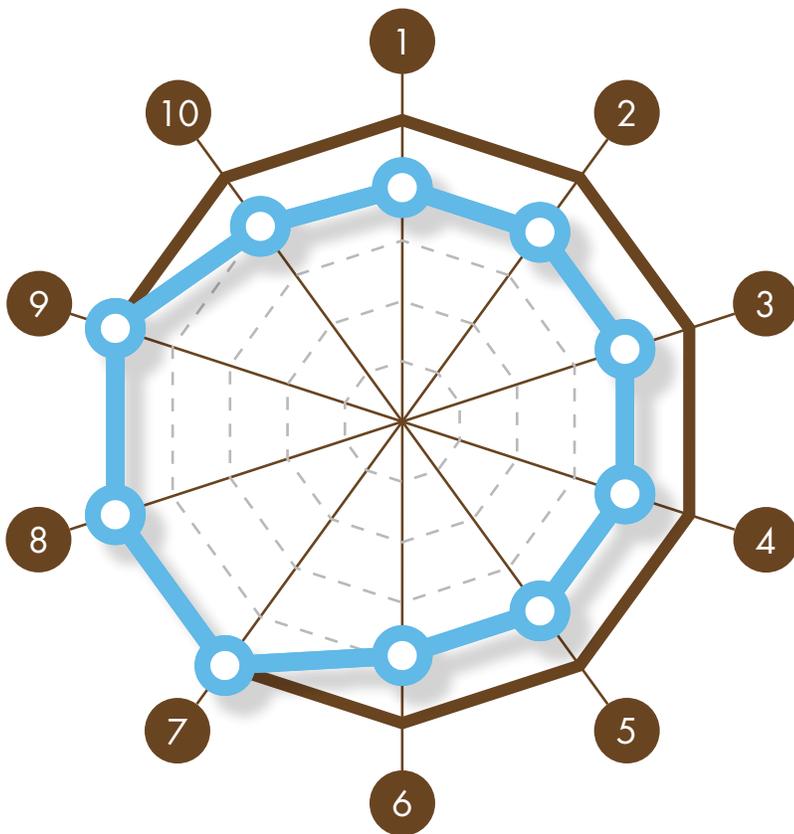
GO SAN ANTONIO

FROM OUR TEAM IN GUATEMALA

"Many of San Antonio's producers are new to coffee farming, but their knowledge and family agricultural traditions have translated beautifully into coffees with nuances of stone fruit, honey and chocolate."

"In addition to producing great quality coffees, the San Antonio region gives roasters the option to customize key processes during wet milling. In this region, our mills have full control over the process, from the cherry to the green bean."

- FLAVOR** Chocolate, cherry, orange
- BODY** Full
- AROMA** Honey, roasted almonds
- ACIDITY** Delicate



- 1 **7.75** FRAGRANCE/AROMA
- 2 **8.0** FLAVOR
- 3 **7.75** AFTERTASTE
- 4 **7.5** ACIDITY
- 5 **7.75** BODY
- 6 **7.75** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **7.75** OVERALL

Moisture: 11.8% on pre-shipment sample