



CUP PROFILE

Bright acidity and a medium body are complemented by milk chocolate, caramel and almond flavors.

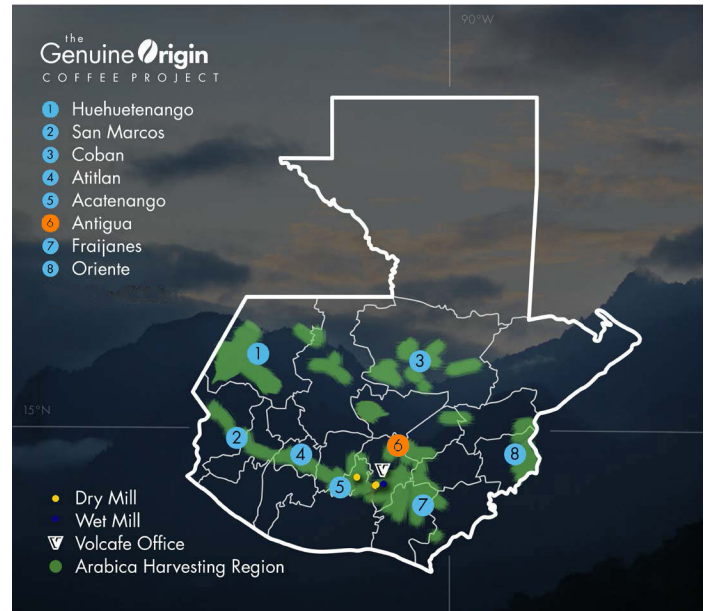
ABOUT THE LA PASTORES MILL

The Beneficio Pastores mill was built in the late 1800's as a flour mill. It was not until the early 20th century, that Pastores began milling coffee.

In Antigua perfectly ripe beans are carefully handpicked and delivered to Pastores mill. Here the careful process of preparing the perfect coffee continues: depulping and a very precise 100% natural fermentation are the first steps. Coffee is then fully washed using fresh spring water and completely sun dried under the radiant Guatemalan sun.

After processing, various samples of each lot of parchment are drawn and sent to our QC Lab where our Q graders cup and evaluate the coffees. Only the lots that achieve the rigorous and high standard of color, cup and bean size stay in "Pastores". The coffee is stored in wooden warehouses that guarantee the preservation of color and moisture content.

Antigua Pastores coffees are always freshly milled - only about 2 weeks prior to shipment. The beans are hand-sorted by more than 100 women with vast experience in this "art", before being bagged for export.



Region:
Antigua

Altitude:
1,600+ meters ASL

Producer:
Various small producers

Mill:
La Pastores Mill

Varieties:
Bourbon, Caturra, Arabigo

Processing:
Washed