

Guatemala FINCA LA PILA HONEY

CUP PROFILE

Chocolate and toasted almond flavors with a smooth body, citrus acidity and pleasant sweetness.

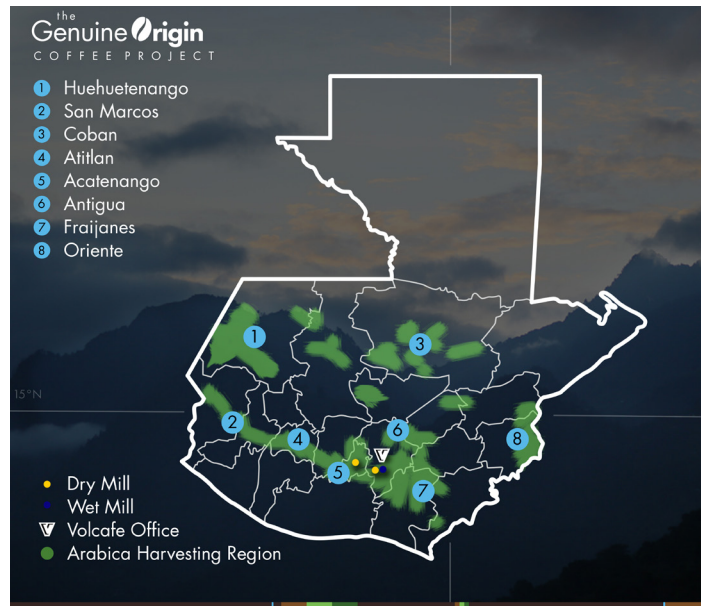
ABOUT THIS COFFEE

Finca La Pila is located in Aldea Sana Ana, La Montaña, Nueva Santa Rosa. The average elevation of the farm is 1,750 m.a.s.l. The farm is owned and operated by Rodolfo Garcia.

Rodolfo used to work in the US several years ago. After a while, he returned and joined his brother who was already a coffee farmer in the area. Rodolfo bought a piece of land and started planting coffee with high hopes and following the teachings of his brother.

Seeking better prices Rodolfo designated a portion of his farm to be certified RFA, something that helped him differentiate prices from the local market. His vision then led him on experimental trials with Naturals and Honey Process coffees. He failed at first, but never gave up and continued to perfect and practice his methods.

Finca La Pila has participated for almost 5 years now in regional competitions, winning awards in the top 3 places every year. Rodolfo has participated in COE and Blockchain auctions which have opened markets for him internationally. Now he has joined our Volcafe Way program and we are growing together.



Producer:

Rodolfo Garcia, Finca La Pila

Region:

Nueva Santa Rosa

Altitude:

1,750 meters ASL

Farm Size:

25 +HA

Varietal:

Bourbon, Catuai, Caticis

Processing:

Washed

Harvest:

2020