

GUATEMALA



Despite the rollercoaster of political turbulence since the 1700s, Guatemala has managed to produce some of the most delicious specialty coffees in the world.



Its four distinct regions: Antigua, Huehuetenango, Atitlan and Coban, each produce vastly unique flavours – that's astounding considering the country is so small (108,000km²)! The abundance of water means that the coffees are usually washed giving clean and crisp flavours.

The coffees produced in Guatemala are some of my all-time favourites. With such rich and vibrant flavours, I always feel like I've stepped into a Mario Chavajay painting. Look him up!

RYD JEAVONS

Chief Espresso Officer

Region: Cobán

ABOUT THE FARM/ESTATE

Chipi chipi, the word in Spanish for the slow, misty rains that fall in the northern part of Guatemala for nine months out of the year is a great word to describe the Estate of Finca Rosario de Fátima. It is a family run farm with the added luxury of having a tiny onsite mill. This makes it much easier to process the 60 year old coffee trees before they are ready for export.

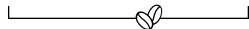
TASTING NOTES

Flavours of maple, milk chocolate and fruits.

Acidity

Sweet juicy orange.

Body



Syrupy and medium.



FRESH
COFFEE BEANS
DELIVERED

☆ **QUALITY SCORE**
89

☛ **VARIETIES**
Caturra, Catuai
& Bourbon

⚡ **ALTITUDE**
1200-1450 MASL

☕ **PROCESS**
Washed

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