



# LOS LAURELES

*Flavour notes*

**BLOOD ORANGE / CHOCOLATE / NOUGAT**



For the third year in a row, let's give a warm welcome back to Los Laureles from Guatemala! Produced by second generation farmer Luis Hernandez Lopez in San Antonio Huista, this lot comes from a different part of the farm in comparison to last year's offering. Consistently delicious, this coffee showcases the complex yet delicately fruity profile typically associated with Guatemalan coffees. Making sure only the ripest cherries were picked during the harvest, the cherries were pulped the same day, followed by a 36 hour fermentation, washed and finally placed on patios to dry in the sun for up to five days. Super creamy with notes of rich chocolate, blood orange Los Laureles continues to add a sweet sparkle to your all day espresso!

*Country* **GUATEMALA**

*Region* **HUEHUETENAGO**

*Producer* **LUIS HERNANDEZ LOPEZ**

*Harvest* **JAN-MAR** / *Varieties* **CATURRA, BOURBON, PACHE**

*Process* **WASHED** / *Altitude* **1675-1740 MASL** / *Landed* **JUNE**