



# FLOR DEL CAFÉ

*Flavour notes*

**ORANGE / HONEY / CRABAPPLE**



Arriving from Huehuetenango, Guatemala, Flor del Café makes a clean and bright brew! A first generation coffee producer, Ramon is representative of small-scale indigenous farmers in the Huehuetenango region. Growing coffee on his 'Los Pablos' farm (which is named after his family), he only produces around 25 bags of coffee per year, 15 of which were purchased by us. Ramon's attention to detail and hard work are key factors in making this coffee as unique and high quality as it is. Leading the post-harvest processing himself, once picked, the coffee is transported to the artisanal wet mill and depulped. Due to the high altitude and cool climate of the mill, a long and slow dry fermentation of about 32 hours is implemented. Once complete, he carefully washes the coffee and places it in a tank of fresh water for a second soak called a 'reposito' (meaning rest) and is dried in the sun for up to 6 days. Creating a clean, silky body full of bright berry and orange notes, Flor del Café is made for summer brewing.

*Country* **GUATEMALA**

*Region* **HUEHUETENANGO**

*Producer* **RAMON PABLO CHALEZ**

*Harvest* **JAN-MAR** / *Varieties* **CATURRA, PACHE** / *Process*  
**WASHED** / *Altitude* **1735-1765 MASL** / *Landed* **JUNE**