



# FLOR DEL CAFÉ



Coffee: Flor del Café  
Country: Guatemala  
Region: HueHueTenango  
Producer: Ramon Pablo Chalez  
Roast Level: Medium  
Varieties: Caturra, Pache  
Process: Washed  
Altitude: 1735-1765 MASL  
Landed: June

 **ESPRESSO**

## TASTING NOTES

**CHERRY / CARAMEL / CREAMY**

A Square Mile favourite back for the third year in a row, Flor del Café from Huehuetenango, Guatemala is your espresso pick of the week!

Bursting with sweet and vibrant cherry, caramel and a creamy texture, this espresso is the work of first generation producer Ramon Pablo Chalez. Grown on his farm 'Los Pablos', which is named after his family, all the work is exclusively done by the members themselves. However, Ramon started producing coffee many years prior: "I started growing coffee 20 years ago and before that I grew some basic grains such as corn and beans. In the beginning of my coffee production I only had very little coffee but through microcredits I was able to plant more coffee trees to support my family".

Becoming a seasonal staple in our Guatemala line up, we're very excited for you to enjoy this year's Flor del Café and can't wait to see what the family does next!