



LOS ARCOS



TASTING NOTES

MANDARIN / ALMOND / LYCHEE

Next in your subscription lineup is the juice bomb, Los Arcos! Produced by third-generation coffee farmer Osmin Garcia in the Jalapa region of Guatemala, you are going to love this one!

After building his own wet mill in 2016, Osmin has been processing all his own coffee since. With an annual yield of approximately 100 bags, this year's harvest was much smaller due to early flowering. With his farm located approximately 1.5 hours from Mataquescuintla, at an altitude of around 1,900 meters, Osmin permanently employs 5-6 workers and up to 15 people during peak harvest season. Selecting only the ripest cherries, once depulped, Osmin ferments his coffee for 36 hours before washing it. Dried on a patio for 4-5 days in the sun, the coffee is then sent to our longstanding export partners in Guatemala, Primavera.

Sweet and juicy, with a syrupy texture reminiscent of lychee, Los Arcos, as always, is outright delicious.

Coffee: Los Arcos
Country: Guatemala
Region: Jalapa
Producer: Osmin Garcia
Roast Level: Light
Varieties: Bourbon, Caturra
Process: Washed
Altitude: 1900 MASL
Landed: June

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