



FLOR DEL CAFÉ



TASTING NOTES

BLACK CHERRY / NECTARINE / CHOCOLATE

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

Bursting with sweet and vibrant black cherry, nectarine and a hint of chocolate, this filter 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!

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

▼ FILTER