



LAS BRISAS



TASTING NOTES

BLACKCURRANT / BLUEBERRY / HIBISCUS

The perfect morning cup, sweet and reminiscent of plum and hazelnut crumble cake topped with cream – it's time to welcome Las Brisas from Jalapa, Guatemala.

Las Brisas is a small microregion in Jalapa, Guatemala, where our sourcing partner, Primavera, works with approximately 120 smallholder farmers. For the 2025 harvest, 14 producers contributed to this lot, which was processed at Finca La Concepción, a mill renowned for its attention to detail and consistently high quality.

Owned by Vanessa Brown-Valle and managed by Roberto Rixtún, La Concepción employs dry fermentation, resulting in minimal water usage (only for floating and depulper lubrication), and sun-drying on patios, with meticulous attention to detail. Cherry selection is shaped by timing, altitude, and close relationships. Higher farms harvest later, so coordination is key. Primavera prioritises producers who consistently deliver high-quality cherry, with varieties that suit their processing style. The flexibility at La Concepción enables the Primavera team to apply adjustments to fermentation and drying, helping to bring out the best in every lot.

Coffee: Las Brisas
Country: Guatemala
Region: Jalapa
Producers: 14 Smallholders
Roast Level: Light
Varieties: Catuaí, Pache
Process: Washed
Altitude: 1600-1700 MASL
Landed: June

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