



LOS LAURELES



TASTING NOTES

RASPBERRY / CHERRY / MACADAMIA

Reminding us of a raspberry and cherry, macadamia blondie, it's time to welcome back Los Laureles from HueHueTenango.

Grown by second-generation producer Luis Hernandez Lopez in San Antonio Huista, HueHueTenango, Los Laureles reflects dedication at every step. This harvest, Luis carried out two selective picking passes to ensure only the ripest cherries were chosen. The cherries were pulped on the same day, fermented for 36 hours, then washed and sun-dried on patios for four to five days.

Named after the uncommon Laurel shade trees planted across the farm, Los Laureles is a reflection of Luis's deep-rooted passion for coffee. Once a bricklayer, Luis saved steadily to take over and care for his family's land, turning a dream into a thriving farm he now hopes to pass on to his children. With each harvest, he sharpens his approach to picking and processing, always striving for better. This year's lot is no exception: bright, chewy, and a true testament to his dedication - Los Laureles shines!

Coffee: Los Laureles
Country: Guatemala
Region: HueHueTenango
Producer: Luis Hernandez Lopez
Roast Level: Light
Varieties: Caturra, Bourbon, Pache
Process: Washed
Altitude: 1675 - 1740 MASL
Landed: June

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