



LIST + BEISLER

GUATEMALA

JALAPA
FINCA
EL DURAZNO

Premium
Coffee
Culture

since 1901



Guatemala

Region

Jalapa

Producer

Finca El Dorazno

Altitude

1,700 masl.

Variety

Bourbon, Caturra, Icatú, Catuai

Harvest Period

Jan – Apr

Classification

SHB EP

Processing

Washed

GUATEMALA SHB EP WASHED JALAPA FINCA EL DURAZNO

Guatemala is a fascinating country with rich indigenous culture and stunning natural habitats. The most striking features of its landscape are the 37 volcanos, several of them still being active. These volcanos are not only attractive for travelers to discover but make up the distinct characters to be found in Guatemalan coffees.

This coffee from Finca El Durazno is grown on mountain slopes in 1,700 meters, classifying this coffee for strictly hard bean (SHB) grade. Due to the high elevation, these beans grow slower than usual. As a result, they develop a higher density, i.e. building a very hard core. This is fostered through intense sun exposure during the day, while cold and moist winds cool down the area at night.

In 1894, Don Gregorio Zamora, the founding father of the farm, committed himself to producing high quality coffee by setting his own *Four Golden Rules*: (1) Use high quality seeds and state-of-the-art agricultural techniques, (2) treat the plantation with its flora and fauna as one ecosystem to sustainably take care of, (3) remain in control of the washing process, and (4) thank God continuously for each day. Even today, after four generations, the family is proud to rigorously follow these rules. We are happy to share this coffee from a truly traditional Guatemalan finca with you.

Fruity Acidity • **Smooth Dark Chocolate**
Sweet • Notes of Melon and Dried Fruits