

GUATEMALA HONEY PROCESS MICROLOT



WE'VE GOT
YOUR BATCH

GRADE: SHB EP

REGION: Santa Rosa

ALTITUDE: 1,300 to 1,500 M

PROCESSING: Honey

VARIETAL: Bourbon, Catuai

HARVEST: January to April

Rodolfo Garcia and his wife Reina run Finca La Pila. Rodolfo started in coffee as a coffee picker and eventually inherited a plot of land from his father, so that he could start his own farm business. With time, he continued to increase production and invested in another plot of land. Rodolfo is passionate about coffee quality and experimentation. He focuses on developmental farming practices like analyzing the soil for insight on processing and for plant benefits as well.

CUPPING NOTES: Blueberry, Brown Sugar, Lemon & Lime, Floral, with a Crisp Acidity and a Syrupy Body.



NOT JUST COFFEE, YOUR COFFEE.



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