



HACIENDA *La Minita*

## Guatemala Offerings 2018 Central America

We are excited about the new crop lots we have coming in. La Bella with another outstanding crop this season. Also a new addition to the offerings we have a lot from San Pedro Necta, a dynamic sweet cup great workhorse of a coffee



Farm	GF	Process	Variety	Bags	Cupping Notes
La Bella	GF17651	Washed	Caturra	12	Blackberry, cherry, sweet raw sugar, creamy body
La Joya	GF17652	Washed	Catuai	13	Sweet, floral, clover honey, dark chocolate, med body
San Pedro Necta	GF17653	Washed	Catuai, Bourbon, Caturra	175	Brown sugar, citrus, floral, jam, body, complex as the cup cools
Finca El Recuerdo		Washed	Catuai, Caturra, Typica	13	Floral, jasmine, raspberry, honey, milk chocolate, med body, crisp finish

**For pricing and availability, please contact:**

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