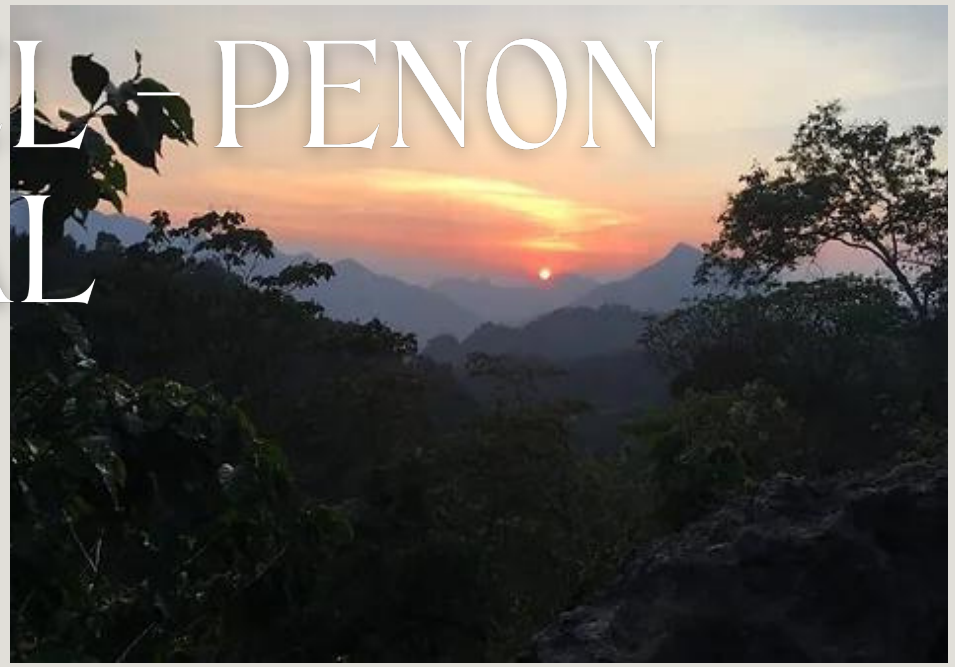
GUATEMALA EL PENON LOT 2 NATURAL



This Guatemala El Penon Lot 2 Natural is sourced from Finca El Peñón in Aldea Chichinabaj, La Democracia, which is owned by Ivan Federico Ovalle Altuve. It is grown at an altitude of 1450-2050 masl, and is made up of Bourbon, Caturra, and Pache varieties. It has a grade of SHB EP, and is processed using the Natural method. This coffee has an impressive cupping score of 82, with tasting notes of dried fruit, stone fruit, fig and dark chocolate.

Product Details

- Origin: Guatemala
- Region: Huehuetenango
- Town: Aldea Chichinabaj, La Democracia
- Estate: Finca El Peñón
- Owner: Ivan Federico Ovalle Altuve
- Altitude: 1450-2050 masl
- Varieties: Bourbon, Caturra, Pache
- Grade: SHB EP
- Processing: Natural
- Cupping Score: 82
- Cupping Notes: Dried Fruit, Stone Fruit, Fig & Dark Chocolate

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Owner Ivan Ovalle is laser focused on producing high quality, ecologically-friendly coffees at his farm, Finca El Peñón in La Democracia, Huehuetenango. Ovalle holds an engineering degree and has utilized his training to increase Finca El Peñón's water efficiency and to ensure that workers pick only the ripest cherry with the highest sugar content.

Cultivation

The farm is 75 hectares, 15 of which are devoted to forest reserves, while the remaining 60 hectares are planted with Caturra, Pache and Bourbon.

Strictly Hard Bean (SHB) specifies the altitude at which the coffee was grown. A coffee must be grown at 1,200 meters above sea level or higher to be considered SHB. The higher altitude and lower temperatures mean that the coffee fruit matures more slowly, creating a denser bean.

Finca El Peñón is dedicated to protecting the environment from any adverse effects of coffee growing. Ovalle has been focused on reducing water usage year after year and working with various certification programs to improve the farm's environmental and social impacts.