

# Senda



# Nanolot Honey

September Release

El Socorro, Chimaltenango, Guatemala

Mango // Vanilla Bean // Strawberry Jelly

After a brilliant first year producing specialty, the Pérez family has returned to our lineup for year two. Finca La Senda used the lessons of last year's extensive processing experiments to refine their methods for this harvest. The results are stunning. Merit is proud to feature a series of unique processes from these producers—and Merit friends--in the Acatenango area of Guatemala.

**Producer:** Arnoldo & Maria Eugenia Pérez  
**Altitude:** 1650-1750 m  
**Process:** Triple Fermentation Red Honey  
**Cultivar:** Caturra  
**Use:** Filter

We purchased a few different iterations of La Senda's unique triple-fermentation red honey process. The first phase is a 24 hour rest in cherry. In Phase 2, the skinned coffee ferments in tanks with water for 14 hours. In phase 3, the drained parchment with mucilage intact is dried on raised beds until it reaches 10-12% moisture. Varying levels of oxygen exposure and intact fruit change the resulting byproducts that create flavor.

Nanolot is just a fancy word for a tiny bit of coffee that is separated out because of its quality. This usually signifies lots of less than 250 lbs roasted. This coffee combines two tiny nanolots selected specifically for their wild, tropical fruit flavors that shine as a filter coffee.



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