

VERVE

COFFEE ROASTERS

SINGLE ORIGIN

GUATEMALA

SANTA CLARA

APPLE • BROWN SUGAR • TART

PRODUCER	RICARDO & KATIA ZELAYA
REGION	ANTIGUA
PROCESSING	WET-PROCESS
CULTIVAR	BOURBON
ELEVATION	1600 - 1850 METERS
HARVEST	DECEMBER – APRIL



CUP CHARACTERISTICS

Not unlike biting into a Granny Smith apple, this year's selection from Antigua's Santa Clara is tart and accented by a brown sugar sweetness.

SOURCING INFORMATION

Seated at the base of Volcan Agua - one of Antigua's three active volcanoes - lies the glorious Finca Santa Clara. Upon entering the gates to the farm one is immediately met with rows and rows of coffee shrubs; ranging from Bourbon and Bourboncito (dwarf bourbon) to experimental varieties Ricardo Zelaya and his daughter Katia have planted.

Upon harvesting, pickers deliver ripe cherries to Santa Clara's wet-mill, situated at the base of the farm, where coffee is pulped, soaked and dried on raised beds. After complete drying, coffee proceeds to dry-milling and Santa Clara's brand new state-of-the-art dry-mill.

The Zelaya family has owned and operated both finca Santa Clara and Bella Vista, as well as nearby Hacienda Carmona, for four generations. These three Antiguan staples will remain forever linked not only by ancestral ties, but by the impeccable quality that's at the core of what they do.