

VERVE

COFFEE ROASTERS

BLEND

STREETLEVEL

STONEFRUIT • MARMALADE • MAPLE SYRUP

PRODUCER	VARIOUS PRODUCERS
REGION	ALOTENANGO, CHIMALTENANGO
PROCESSING	WET-PROCESS
CULTIVAR	BOURBON, CATURRA
ELEVATION	1500-2000 METERS



CUP CHARACTERISTICS

Streetlevel Espresso is quintessentially sweet combining balanced notes of ripe stone fruits and zesty citrus with a syrupy sweetness. Look for a hint of citrus as espresso and a touch more roast development as brewed coffee.

SOURCING INFORMATION

This year's second-semester Streetlevel Espresso is comprised of coffees from two special regions on the periphery of the historic city of Antigua, Guatemala.

The formidable Finca Candelaria is seated slightly south of Antigua on the western slopes of Volcan de Agua near the municipality of Alotenango. Though once sold under the name "Antigua", the stone fruit-forward coffees of Alotenango, in recent years, have begun to receive recognition as a region of their own.

Our stunning lot of Candelaria was hand-selected by our green coffee team after cupping through multitudes of "day-lots" from the estate. This year's lot is a selection of late-harvest Bourbon and Caturra varieties, is packed full of the dense, stone fruit flavors we love.

On the other end of the spectrum, the other half of Streetlevel hails not from one of Antigua's beautiful estates but, rather, celebrates the small-holder farmer. The Los Santos project sources coffee cherries from small-holder farmers in the municipality of San José Poaquil before they're milled at the Bella Vista Mill. We're ecstatic about the vibrant citrus fruit flavors cultivated on this special hillside and more so about the platform the Los Santos project provides to promote and improve quality in this micro-region.