



DANCING GOATS® COFFEE COFFEE REPORT

"I am committed to furthering our close ties with producers and seeking out new coffee communities that both grow exceptional coffee and practice sustainable agriculture"

Bob Benck
BOB BENCK
GREEN COFFEE BUYER



SINGLE ORIGIN

Our most celebrated single origin coffees from every growing region around the globe.



ROASTERS NOTES

We are very excited to once again offer one of our favorite coffees and longest lasting relationships: Finca El Valle. Having struggled with the effects of leaf rust for several years, farm renovations are now taking root, and for the first time in a while, enough coffee was produced to create a special lot for export. The area of Antigua, Guatemala is renowned for its lush, young volcanic soils, and ability to produce exemplary coffee. This coffee is a fully washed bourbon variety, and is meticulously processed at both the wet mill and dry mill levels. Rigoberto and his three sons Luis, Pablo, and Jose have continued the family coffee-growing tradition after Cristina passed away in 2019.



Now in their fourth generation, we at Dancing Goats® have considered the Gonzalez family not just coffee suppliers and partners, but also true friends. We are delighted to have this special coffee back in our lineup for the foreseeable future.

CUP CHARACTERISTICS

As we have come to expect from El Valle, the coffee is medium-bodied and perfectly balanced, with flavors of golden raisins, brown sugar, and dark rum. The finish is long lasting and sweet.

GUATEMALA FINCA EL VALLE

ORIGIN:
Ciudad Vieja, Antigua
REGION:
Antigua
ALTITUDE:
1500
VARIETY:
Bourbon
PROCESS:
Fully Washed

ROAST PROFILE MEDIUM



BREWING RECOMMENDATIONS:

We start with 17 grams of water per gram of roasted coffee. For example, a 30 gram coffee brew will yield 510 grams of brewed coffee. Adjust this basic ratio of (1 coffee:17 water) to your desired brew strength.

