

SILVERBIRDCOFFEE.COM

Pablo Bamaca

· GUATEMALA ·

SMOOTH & SWEET

Dried Cherry, Orange Zest, & Chocolate Shortbread FARM NAME

Finca Nohelia

REGION

San Marcos.

PROCESS

Huehuetenango Fully Washed

VARIETIES

Bourbon & Caturra

Pablo Bamaca is the type of coffee you find yourself returning to day after day. The cup starts off with notes of dried, tart cherries developing cleanly into the brightness of fresh orange zest. There is a buttery confectionary note throughout the experience that reminds us shortbread cookies. This smooth and sweet coffee is further supported by a beautiful milk chocolate and hazelnut foundation.

Pablo Bamaca's Finca Nohelia grows Bourbon and Caturra varieties across his 1.68 hectare farm. It is a certified organic operation, nestled up against the mountain range; topping out at 2,200 meters on the upper edge. He picks and depulps the coffee on the same day, allowing a full 18-28 hour fermentation. Following fermentation, Pablo rinses his coffee two to three times to fully remove any remaining mucilage before drying on raised beds.

Having traveled in this area of Huehuetenango multiple times, we have come to find some of our all-time favorite coffee producers here. Pablo Bamaca, though new to us, is quickly making his way to the top of this list. We love how sweet and smooth this coffee is - surprising us with how much it draws us back for more.

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INPUT:

OUTPUT:

TIME:

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NOTES: