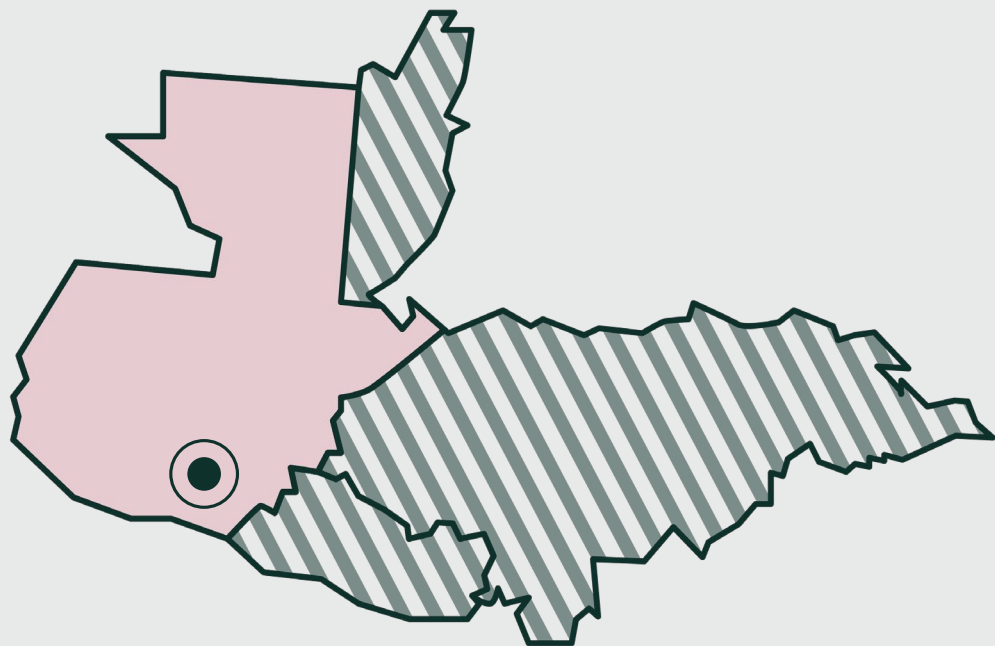




Santa Rosa, Guatemala



Overview



Producer:

Various Producers



Varietal:

Bourbon, Caturra, Pache



Region:

Santa Rosa



Process:

Washed



Altitude:

1300 – 1700masl



Cup Profile:

Full-Bodied, Stone Fruits, Chocolate



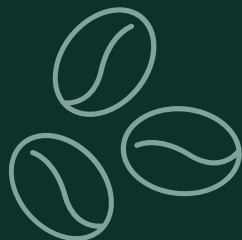
Planning Guide



OCT - NOV

Reach Out

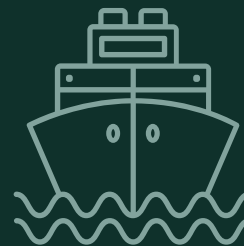
Reach out to your LCM Account Manager in early to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



JAN - MAR

Offer Samples

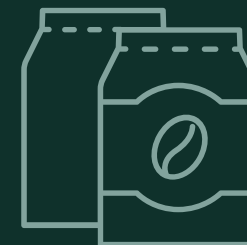
Offer Samples will become available .



FEB - MAR

Shipment Begins

Our coffee allocation will begin to ship throughout.



MAR - APR

Stock Arrival

We anticipate stock will be ready for distribution



About the Producer



With a vast expanse of farms, spanning a range of altitudes, soil types and microclimates, Santa Rosa is a hub of diversity when it comes to coffee. The lower lying areas are responsible for a majority of Guatemala's commercial coffee production, whilst towards the higher peaks atop many towering hills, we see acidity driven micro lots.

Warm winds from the Atlantic help promote an earlier harvest cycle in Santa Rosa, starting in December and running through to March. Giving access to that iconic Guatemalan profile, the earlier harvest has been seen to help provide a much-needed complimentary cycle to Huehuetenango's late harvest. As the eighth largest exporter of coffee in the world, Guatemala has become a regular part of most roaster's rosters, as a standalone filter offering, as well as a consistent foundation for blending.

Santa Rosa has become a sought after and important part of the Guatemalan coffee identity. Recently receiving place holders in the Cup of Excellence, Santa Rosa has defined its right to stand amongst the finest and most popular Guatemalan coffee profiles.





Enquire now.

Reach out to your LCM Account Manager
to secure your allocation.