



GUATEMALA EL CABRO

DIRECT TRADE



DETAILS

-  **PRODUCER:** Vides Family
-  **COUNTRY:** Guatemala
-  **REGION:** Huehuetenango
-  **ELEVATION:** 1500 m.a.s.l.
-  **VARIETY:** Bourbon & Caturra
-  **HARVEST:** January 2018



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PLUM // REDBERRY // HONEY

The landscape of La Libertad defies imagination. It's a place where rolling hills meld into sweeping, lush green mountains, and where warm winds blow in from the Tehuantepec plain. Nestled within these mountains is La Bolsa, a coffee farm that the Vides family has owned since 1958.

El Cabro is another exceptional lot from La Bolsa. It comes from the highest elevation on the farm and is made up of Bourbon and Caturra varieties. Coffee can flourish at this high elevation because warm winds eliminate the frost that can harm the delicate plants. At such a high elevation the coffee cherries mature slowly producing a sweet and complex cup.

The Vides family's continuous focus on quality, and their sense of social responsibility makes us excited to work with them for another year. They maintain a full school, and provide access to healthcare for the local community.

El Cabro has a round mouthfeel with intense flavours of red berry, plum and honey.

FILTER BREWING PARAMETERS

BREWING RATIO: 1g coffee to 17g water

WATER TEMPERATURE: 200 - 205°F / 93 - 96°C

EXTRACTION: 22 - 23%

TDS: 1.38 - 1.41%

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