






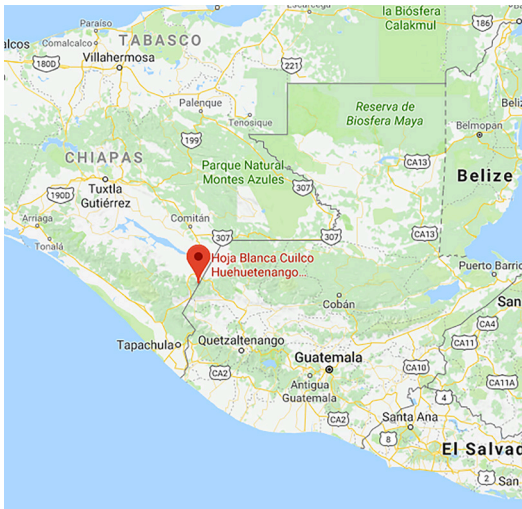
GUATEMALA EL DIAMANTE

DIRECT TRADE



DETAILS

-  **PRODUCER:** Florencio Villatoro
-  **COUNTRY:** Guatemala
-  **REGION:** Huehuetenango
-  **ELEVATION:** 1750 m.a.s.l.
-  **VARIETY:** Bourbon, Caturra
-  **HARVEST:** 2018



GREEN APPLE // VELVETY // BLACKBERRY

El Diamante coffee is grown near Hoja Blanca village, in the region of Huehuetenango. The farm is located only a few kilometres from the Mexican border, at an altitude of 1750 metres above sea level. The producer, Florencio Villatoro Castillo, inherited this land from his father at age 25.

Florencio started working as a farmer when he was 13 years old. For 12 years he helped his father at Finca La Esperanza and gained plenty of experience in the field. He created coffee nurseries to experiment with different varieties of bourbon and caturra plants. He does the fully washed processed by himself, with the help of his entire family, including his 5 grandchildren.

This coffee has a beautiful lingering honey sweetness, velvety, almost silky like body, floral fragrance, and a blackberry note.

FILTER BREWING PARAMETERS

BREWING RATIO: 1 g coffee to 17 g water

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

EXTRACTION: 20 - 23%

TDS: 1.38 - 1.41%

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