



# GUATEMALA POAQUIL

## DIRECT TRADE



### DETAILS

- PRODUCER: 4 Smallholders
- COUNTRY: Guatemala
- REGION: Chimaltenango
- ELEVATION: 1500 - 2000 m.a.s.l.
- VARIETY: Bourbon, Typica
- HARVEST: 2018



### ROUND // RAISINS // ROASTED NUTS

San José Poaquil (just outside Chimaltenango and a 2-hour drive from Antigua) is grown and collected at an altitude of 1500 - 2000 m.a.s.l. by various families of small producers.

The team at Benecio Bella Vista work with the cherry; separating day lots to be ready for us to cup and blend based on quality when we visit.

The vision behind this cherry collection project is to eventually have these smallholder farmers processing and drying their own production. With altitudes soaring to 2000 meters, the potential here seems endless.

This new 2018 crop of Poaquil is round and complex with a creamy texture and sweet flavours of raisins and roasted nuts.

### 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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