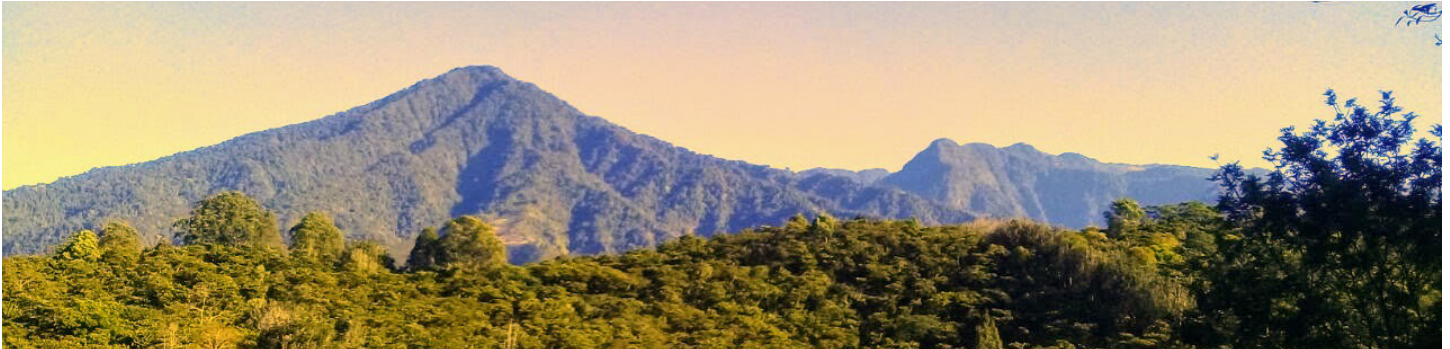


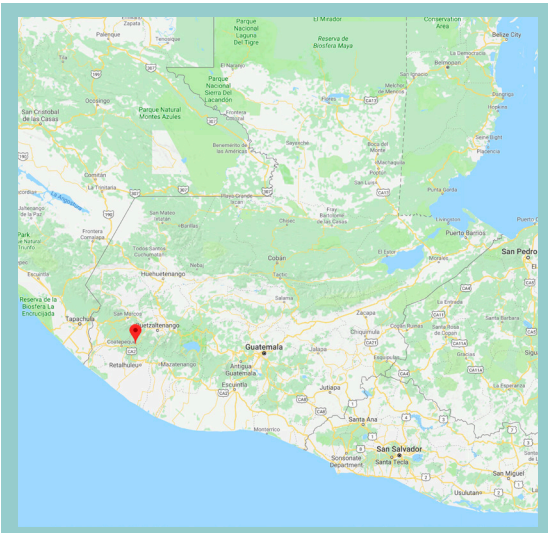


GUATEMALA SAN ISIDRO



DETAILS

-  **PRODUCER:** Edgar Polanco
-  **COUNTRY:** Guatemala
-  **REGION:** Quetzaltenango
-  **ELEVATION:** 1525 m.a.s.l.
-  **VARIETY:** Bourbon
-  **HARVEST:** 2017 / 2018



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SILKY // VANILLA BOURBON // ELEGANT

Finca San Isidro is covered by Inga trees, and other native plant species. These are used as a natural source of shade for the coffee plants growing there. These sustainable shade trees promote biodiversity, and their decaying leaves add layers of organic matter to the soil which helps prevent erosion and maintain soil moisture, great for coffee plants. The soil of Finca San Isidro is nutrient rich, the product of volcanic eruptions from the Santa Maria Volcano during the beginning of the 20th century.

Ripe, crimson coffee cherries are handpicked in the fields by well-trained pickers. After picking they are carefully sorted by siphons and sieves to ensure that only the cherries with the optimum ripeness continue to the depulping stage. The pulp is then removed on a horizontal depulping machine. Mucilage is cleared away with clean water after 48 hours of fermentation. The coffee is sorted one last time to ensure quality and later on, is both sun dried and mechanically dried in Guardiola type driers.

We have found this coffee to have a very silky mouthfeel feeling and a pleasant, lingering, bourbon vanilla spice aftertaste. It's gentle, elegant and clean.

Note that Finca San Isidro has donated land to build schools, medical posts and community roads thanks to its work.

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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