

**LA
FOLIE**

GRAPEFRUIT • MARZIPAN • BAKER'S CHOCOLATE

NOTE: **LA FOLIE** IS A REGISTERED TRADEMARK OF FINCA LA FOLIE

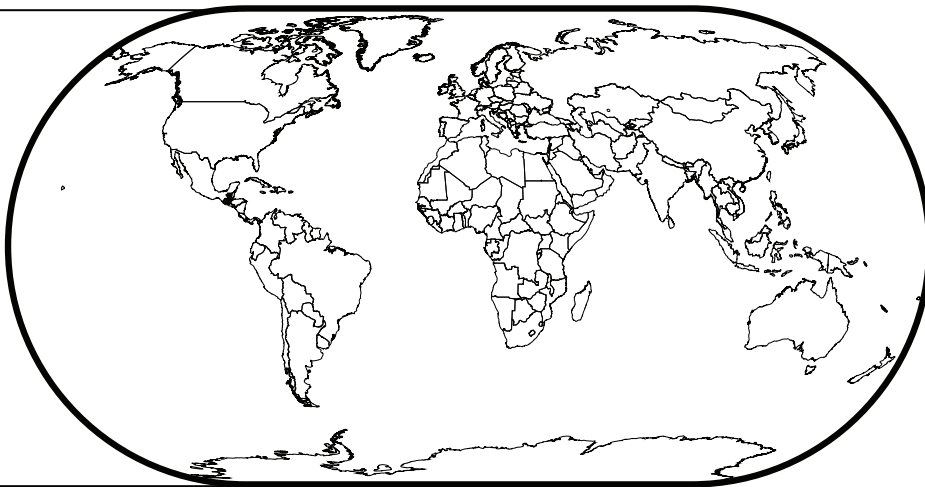
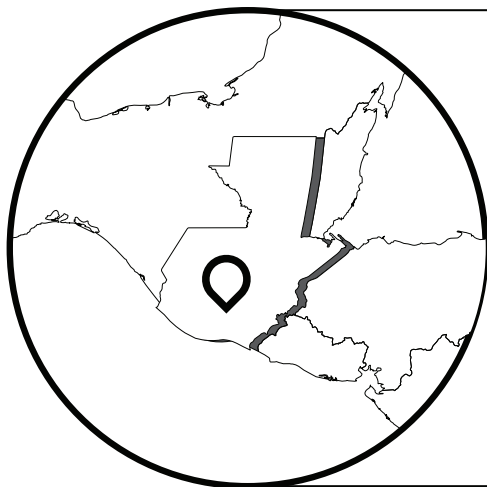
ORIGIN // GUATEMALA
REGION // ANTIGUA
PRODUCER // FINCA LA FOLIE
VARIETY // BOURBON, CATURRA
ELEVATION // 1,500 - 1,800 M.A.S.L.
PROCESS // WASHED

CONNECT

La Folie is one of the most illustrious coffee farms in Antigua, Guatemala. The property has been planted with coffee for 50 years, and meticulously cared for to ensure it is producing the highest quality. The property is owned by Mary Anne de Urruela, but since 2003 the farm has been managed by Luis Pedro Zelaya Zamora. The harvested cherries are brought to Zamora's Bella Vista processing facility for the wet mill and dry mill processing, as well as sorting into day lots depending on day of harvest, variety, and elevation. La Folie continues to improve its processing techniques, with the most recent addition being greenhouses for drying. Drying the depulped washed coffee in greenhouses allows it to dry gradually in a controlled environment, and ensures a high level of consistency. Coffee from La Folie is consistently delicious, and we are excited to have it in our line up!

EXPERIENCE

The Guatemala La Folie is a delicious representation of the balance and approachability found in coffees from Antigua. Bright and delicate Grapefruit hits you first, with the acidity lingering as the flavors evolve into sweet Marzipan, and Baker's Chocolate. The La Folie has a medium body, with a smooth mouthfeel, and is a great option for anyone looking for an approachable single origin.



REGION:
ANTIGUA

**PROCESSING
METHOD:**
WASHED

Antigua sits in the shadow of three volcanoes, including the very active Fuego Volcano. When Chris, Jared and Charles visited together a few years back, Fuego was spewing plumes of ash and the lava was flowing. It's that same volcanic ash that contributes to the incredible minerality of the soil, and in turn, the beautiful chocolate and citric characteristics of the coffee.

In the washed process, the coffee cherries are first de-pulped to remove the fruit from the seed. Next, the seeds are fermented for 36 to 48 hours (based on altitude and weather conditions) to remove the remaining layer of mucilage. After the mucilage is removed, the coffee seeds are washed manually and covered with black plastic then laid out to dry on patios. Over the next 4 to 6 days the drying seeds are routinely moved around and shifted to ensure an even drying. This results in a bright and floral coffee with layers of clear flavors.

DEEP DIVE

There is a long chain of hands that contributes to the production of this coffee before it finally lands with us. One of those touch points is the well-known Bella Vista, and its industrious leader Luis Pedro Zelaya Zamora. Luis Pedro started Bella Vista as a way to uplift and support his community in Antigua through coffee production and education. In addition to operating their own farm, their team is constantly looking for more opportunities to provide jobs to families in the surrounding community, and are well known for not only their processing, milling and exporting expertise but for the training and support they provide producers.

NOTES: