

CRUZ QUEMADA, GUATEMALA

COCOA / DARK HONEY / CHERRY

SOURCING



Origin: Huehuetenango

Varietal: Catuai, Caturra

Farms: Various

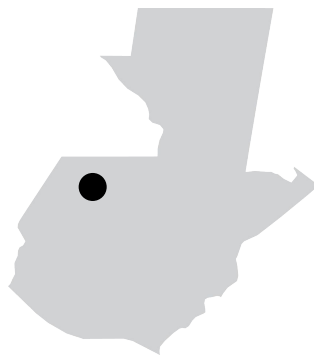
Process: Washed

Producer: Joel Gomez

Altitude: 2300 MASL

ORIGIN STORY

Back for a third year in a row, the 2018 harvest of Cruz Quemada is grown by producer Joel Gomez at an incredible 2300 MASL. Nestled in the beautiful region of Huehuetenango, in the north western part of Guatemala, this coffee is continuously one of our favourite single origin espressos every year.



CRUZ QUEMADA
GUATEMALA

TASTING

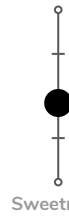
Spice and dried fruit aromatics make way to a heavy body and delicious notes of cocoa, dark honey and cherry.



Body



Acidity



Sweetness

BREWING

Brew Ratio: 16:1

TDS: 1.25

Ext. Yield: 19.30%

Rest Time: 5-28 Days

ESPRESSO

In: 18

Out: 37

Time: 26

TDS: 9.4

***Parameters were done with 20g VST baskets / 200°F water / 8.5 bar pressure on Batch No. 8197

ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

It is always great working with the same coffee year after year. Although each harvest is different we always have a really good idea of starting points and ways to approach the roast.

- Emma