

LA BOLSA, GUATEMALA

CHOCOLATE / LEMON-LIME / CUSTARD

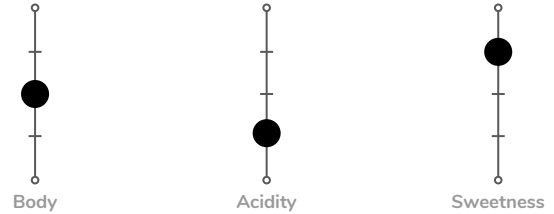
SOURCING



Origin: La Libertad, Huehuetenango Varietal: San Ramon
Farms: Finca La Bolsa Process: Washed
Producer: Renardo Ovalle Vides Altitude: 1650 MASL

TASTING

This coffee is super clean, vibrant and layered. A silky and clean body leads to a bakers chocolate backbone with balanced notes of lemon-lime and custard.



BREWING

Brew Ratio: 16:1

TDS: 1.35

Ext. Yield: 19.98%

Rest Time: 3-21 Days

ORIGIN STORY

Renardo Ovalle Vides is a third generation of family coffee producers and an agronomist with 7 years of experience in trading, quality control, logistics and coffee exporting.

Dr. Jorge Vides, Renardos' grandfather started this adventure and passion in 1956, when he bought a land named La Bolsa, located in La Libertad, Huehuetenango, he began to grow coffee until the entire farm was cultivated with bourbon and caturra coffee.

In 2013, Renardo bought 15 hectares of land to grow coffee, at the beginning we manage Terrazas as an annex of La Bolsa farm. In 2014 we start to manage this farm independent doing all the traceability to separate this coffee, we share the mill with La Bolsa and all the wet process is doing at La Bolsa facility.



La Bolsa
Guatemala

ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

We always look forward to La Bolsa's arrival and this year's crop is no different. Renardo, is harvesting coffees that are year-after-year clean and vibrant—and this crop is extremely consistent and easy to profile.