

NELIN GUZMAN

STRAWBERRY LEMONADE • KIWI • TOFFEE

LIGHT
DARK

LIGHT
DARK

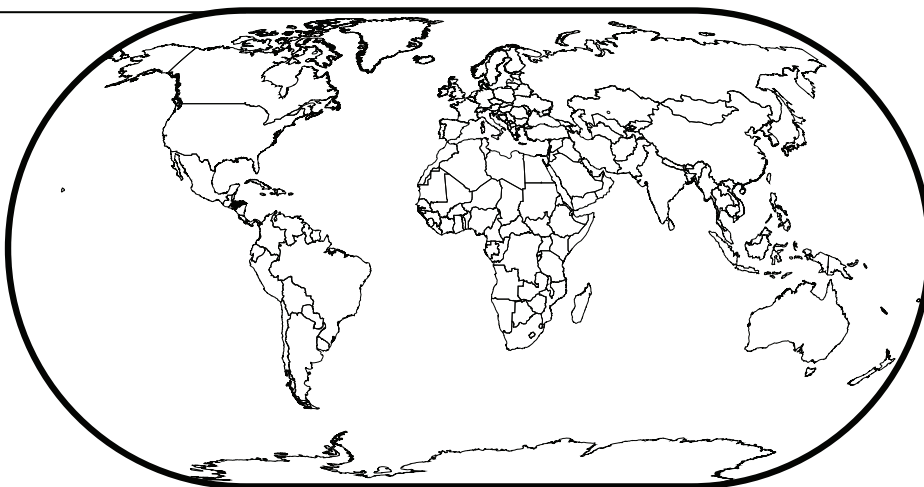
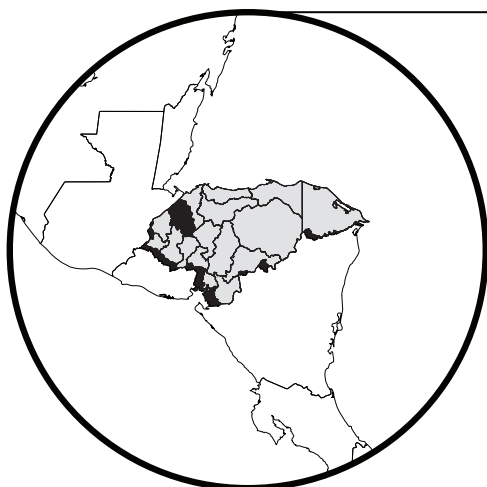
ORIGIN // HONDURAS
REGION // SANTA BARBARA
PRODUCER // NELIN GUZMAN
VARIETY // PARAINEMA
ELEVATION // 1,350 - 1,425 M.A.S.L.
PROCESS // WASHED

CONNECT

For Nelin Guzman, everything goes back to family, Nelin is a second-generation coffee producer having learned the beautiful craft of coffee cultivation from his father Salvador. His hard work and dedication to quality in his coffee practices and life have resulted in some delicious beans and heartfelt stories. His coffee has been on our menu for six years now and in 2020, Nelin became a member of the Best Friend's Club. With each passing year, his coffee gets better, brighter, and livelier, we're so thankful to have met Nelin and his family and are excited to share his coffee with you.

EXPERIENCE

Nelin has shared an incredibly refreshing lot of coffee, perfect for these crisp spring days. It opens up with a pointed acidity of muddled strawberry, coating your mouth with a sweet Meyer lemon, like a fresh glass of strawberry lemonade. As the coffee cools, ripe kiwi and bitter-sweet toffee bring a ton of sweetness to the finish, making you reach for that next sip. The Nelin Guzman is a bit of an adventurous coffee and will be perfect for anyone familiar with lighter roast coffees.



**REGION:
SANTA
BARBARA**

**PROCESSING
METHOD:
WASHED**

The Santa Barbara region of Honduras is a mountainous landscape in northwestern Honduras. Nelin's eastern-facing farm is high in the jungle and has beautiful views of Lake Yojoba. We love coffee in this region because of the microclimate and native vegetation aiding the soil with nutrients and shade. Nelin's farm, named "Finca Zorzal" grows banana trees, guama trees, which are a type of shade tree that grow very fast and in the early morning the farm is home to quetzal birds. The parainema trees are planted on the rocky hillside of the mountain that only advanced hikers can walk through. The land's biodiversity gives the cherries notes of bright berries, a round toffee aftertaste, and an overall refreshing sweet profile.

Nelin processed this coffee with his typical washed process method, producing fantastic and consistent coffees over the years. The coffee is first harvested by hand within 3-4 days, depulped using a hand-operated machine, before being fermented in water for 16-24 hours. From there, the coffee is washed in a 2-3 hour agitated washing process. Once the mucilage is fully washed from the seeds, the coffee is laid out to dry on cement patios for 12-20 days, depending on the weather.

DEEP DIVE

With our Best Friend's Club producers, we are committed to ensuring all of a producer's coffee finds a home each year. We also provide additional financial support by directly sending funds for every bag of coffee we sell. This program was born out of the desire to create long-lasting sustainable friendships. It's about working with producers through the highs and lows of farming, allowing us to support each other and grow together. Most of the money Nelin earns from producing coffee goes directly to his children's education and supporting the rest of his family. They have been able to increase coffee quality, maintain it, and push towards a peaceful life. This year their goal is to produce enough coffee to be able to experiment with a different process of coffee, and we are stoked to watch them grow.

NOTES: