

Guatemala Arabica La Delicia 17/18

Arabica washed strictly hard bean screen 17/18, euro prep.

La Delicia is a blend of coffee from the areas of New Oriente, Cobán and Huehuetenango. The high standard agricultural practices, the crop processing and the unique fertile soil are responsible for an outstanding coffee.



TRACEABILITY

Country	Guatemala
Location	New Oriente, Cobán, Huehuetenango
Estate	various estates
Average altitude	1'500 meter above sea level
Topography	mountainous, volcanic
Soil type	clay loam soil
Temperature	21 °C
Humidity	70 %
Particularities	The fertile clay loam soil is responsible for the complexity of malic, tartaric and citric acidity of this coffee.



COFFEE

Botanical species	Arabica
Botanical variety	Typica, Bourbon, Catuai
Harvest methode	handpicking
Harvest time	January to April
Export	from February
Screen size	17/18
Preparation	fully washed, european
Bag size	69 kg



ROASTING & BLENDING

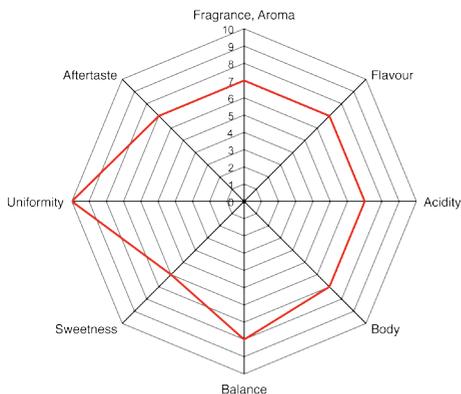
Degree	light to medium roasts
Blends	Supports your blend with a full range of flavour and complex acidity in light and with a mild acidity in darker roasts.



CUP & SENSORY

Remarks	A very balanced cup with a wide range of flavour. Dark-chocolate, hazelnuts, pomelos. A clean, round cup with good body.
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Intensity:



Description:

Fragrance, Aroma

spicy floral fruity

Flavour

earthy spicy chocolate floral nutty fruity

Acidity

neutral mild berry-like citrus-like

Aftertaste

caramelly toasty spicy woody





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