



ABOUT THIS COFFEE

At 1,650 meters above sea level, cooler temperatures slow down cherry ripening. This allows the beans to develop greater density and higher sugar content, resulting in a cup with more complexity, vibrant citric acidity, pronounced sweetness, and a silky body.

The volcanic soil enriches the environment with ash naturally high in potassium, phosphorus, and other micronutrients. Andisol soils, typical of volcanic regions, provide excellent drainage while retaining moisture. These conditions contribute to a clean cup with refined mineral notes, a long aftertaste, and sparkling acidity.

Lake Coatepeque plays a vital role in regulating the climate. It generates mist and stabilizes temperatures throughout the day. The hillside benefits from warm Pacific breezes during daylight hours, followed by cool mists in the evening. This creates a balanced microclimate that encourages uniform ripening, heightened aromatics, such as floral and tropical fruit notes, and a well-rounded sweetness.

Farm	Finca San José
Producer	Florence Mathies
Species	Arabica
Varieties	Pacamara
Process	Washed
Drying	Drying beds
Altitude	1300 - 1650
Harvest	February - March
Type of harvest	Manual

