SANTA ISABEL

Guatemala • Fraijanes • Santa Rosa



ABOUT THIS COFFEE

All coffees produced at Finca Santa Isabel are grown in the dense shade of a highly protected ecosystem. Guided by his principles to preserve the environment, Alex began to explore biodynamic practices to improve the health and quality of his coffees.

Alex Keller offers us a batch of biodynamically-produced coffee flowers. The flowering of his coffee trees generally takes place in February or March, and lasts a week.

The flower is harvested at the end of its cycle so as not to interfere with fertilization and the birth of the new generation of beans. After harvesting, they are dried on tables in the shade. It is then sorted and stored..

How do I prepare an infusion of coffee flowers?

An infusion of coffee flowers contains 75% less caffeine than Arabica coffee.

For a hot infusion, use a ratio of 1/100 (e.g. 5g of flowers for 500ml) and water at 90°c. After 4 minutes, press and serve.

Farm	**Santa Isabel**
Producer	**Alex Keller**
Species	**Arabica**
Drying	**Patios**
Altitude	**1200 - 1400**
Harvest	**October - January**
Type of harvest	**Manual**

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