



FINCA GASCON



Guatemala • Antigua • San Juan Gascon

CATURRA

BLACK HONEY



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This coffee is the result of meticulous work by producer Felipe Contreras, who improves on the work done on the farm year after year. It is thanks to this work that in 2024, Felipe Contreras increased production of this coffee by 30% over the previous year.

This coffee is unique not only for its production method, but also for its process and the quality of it.

To achieve this, the cherries are harvested by hand during the day, and taken to the drying station at around 4pm. Here, the coffee is weighed, sorted and then processed.

For this, the coffee is placed in GrainTech bags for 48 hours, before being pulped to dry with the mucilage, in the black honey process.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Finca Gascon
Producer	Felipe Contreras
Species	Arabica
Process	Black honey
Drying	18 days drying beds
Altitude	1750 - 2050
Harvest	January - April
Type of harvest	Manual