



VIZCAYA



Guatemala • Mataquescuintla • Vizcaya

RED BOURBON

CARBONIC FERMENTATION



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Francisco Adolfo Quezada Montenegro's family has been dedicated to coffee production for over 100 years. They are now in their fifth generation of specialty coffee production. The varieties grown by the family include: Bourbons, Geshas, Pacamara and Paches.

This batch of Bourbon Rouge comes from the Vizcaya farm, which the family has owned for over 40 years. Here, as at Francisco's other farm, La Labor, in the heart of Guatemala City, the emphasis is on quality, from the environment in which the coffee trees grow to the harvest and process control.

After harvesting, the cherries ferment for several hours in a vat, into which the producer injects carbon dioxide (co2). This is known as carbonic fermentation, a technique widely used by winemakers to develop fruity aromas.



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Farm	Vizcaya
Producer	Francisco Quezada
Species	Arabica
Process	Carbonic Fermentation
Drying	20 days patios
Altitude	1700
Harvest	December - March
Type of harvest	Manual