

# LO DE MORALES

Guatemala • Jalapa • Montano Forest



## ABOUT THIS COFFEE

For producer José Roberto Monterroso Pineda, "the final cup combines everything that surrounds the coffee, from the seed to the roasting parameters". That's why, at his Lo de Morales farm, José Roberto takes care of every stage to ensure the highest quality, right up to export.

This batch of geisha grows at an altitude of 2,000 metres, in a plot of land the producer calls "El Encinal", because the coffee grows in the shade of the surrounding oaks.

From an agronomic point of view, the use of organic matter as fertilizer has enabled the development of mycorrhizal fungi, which have considerably enriched the soil.

With a microclimate conducive to the development of flora and fauna, and rainfall ranging from 1,200 to 1,300 mm, everything is in place to produce the finest coffees at Lo de Morales.

Farm	Lo de Morales
Producer	José Roberto Monterroso Pineda
Species	Arabica
Varieties	Geisha
Process	Washed
Drying	Patios
Altitude	2000
Harvest	January - April
Type of harvest	Manual



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