



# LO DE MORALES



Guatemala • Jalapa • Montano Forest

GEISHA

WASHED



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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.



**SCAN THE QR CODE FOR MORE INFO ON BELCO.FR**

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