

LOS MANANTIALES

Guatemala • Nuevo ORIENTE • Jutiapa



ABOUT THIS COFFEE

This batch of red Pacamara comes from a plot that producer Ronald Pivaral has named Los Encinos. This means "the oaks", in reference to the trees that surround the plot, located at 1850 meters above sea level.

On his farm, Ronald Pivaral uses mainly manure and lime as fertilizers. When the oak leaves fall, it naturally nourishes the soil, while retaining rainwater.

To make up this batch, the ripest cherries were picked to ensure the highest possible sugar content. After harvesting, the cherries are placed on raised beds, where they dry for 15 to 25 days. During this time, the cherries are continuously sorted by hand, every 30 minutes, to create a homogeneous batch.

Farm	Los Manantiales
Producer	Ronald Pivaral
Species	Arabica
Varieties	Pacamara
Process	Natural
Drying	28 days drying beds
Altitude	1850
Harvest	January - April
Type of harvest	Manual

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