LOS MANANTIALES

Guatemala • Nuevo ORIENTE • Jutiapa



ABOUT THIS COFFEE

This batch of geisha comes from a plot that grower Ronald Pivaral has named "The Pines", after the pines that allow his coffee trees to grow under shade, at 1900 meters above sea level.

Here, the soil is mainly fertilized naturally, with lime and organic matter, particularly manure. The combination of these elements helps to nourish the soil just right for the coffee plants. Most of the organic matter comes from the trees surrounding the plot.

Only the ripest cherries are harvested to ensure a high sugar content. After harvesting, the cherries are washed and pulped as quickly as possible, for a very clean cup. The cherries are pulped without water to retain as much mucilage as possible.

The cherries are then placed in a concrete vat, where they ferment for 48 hours. The coffee is then washed with water and dried on a patio from 15 to 25 days, until it reaches a humidity level of between 10 and 12%.

Farm	**Los Manantiales**
Producer	**Ronald Pivaral**
Species	**Arabica**
Varieties	**Geisha**
Process	**Washed**
Drying	**Patios**
Altitude	**1900**
Harvest	**January - April**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT