AFRICAN GEISHA 1500 NATURAL

Guatemala • Acatenango



ABOUT THIS COFFEE

Grown at 1,500 masl in the shade of Acatenango's forest, this African Geisha is processed natural and dried on African beds for 18 days. The low temperatures during harvest preserved the fruit's integrity and allowed a slow, even drying. The natural process amplifies what the African Geisha already brings: intense florals and vivid berry fruit. This lot has earned multiple Cup of Excellence placements, confirming how well this variety has found its home at Santa Felisa.

Farm	**Santa Felisa**
Producer	**Agrocomercial Santa Felisa S.A.**
Species	**Arabica**
Varieties	**Geisha africano**
Process	**Natural**

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