

RUME SUDAN UNIQUE FERMENTATION

 Guatemala • Acatenango



ABOUT THIS COFFEE

Rume Sudan is one of the rarest varieties in specialty coffee — an Ethiopian wild species known for its complexity and resistance. At Santa Felisa, years of experimentation led to a dedicated process for this variety: Heap Fermentation, carried out in a tank. Harvested in March at 1,650 masl during a low-temperature season, the coffee dried on African beds for 20 days. This lot has been kept out of public auctions — reserved instead for roasters who seek something truly singular. The cup is bold and multidimensional: molasses, cinnamon, balsamic vinegar, dark chocolate, woody notes and pineapple.

Farm	Santa Felisa
Producer	Agrocomercial Santa Felisa S.A.
Species	Arabica
Varieties	Sudan
Process	Natural

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