



ABOUT THIS COFFEE

This coffee is produced in the heart of the Dipilto mountains, near the border with Honduras. It is grown on sandy soil at an altitude ranging from 1,200 to 1,700 meters. The coffee plants are cultivated under shade (70% with diverse tree species), with soil and plant fertilization methods that respect the environment.

This coffee is made 100% from the Maracaturra variety and undergoes a washed process. The cherries harvested from the highest part of the farm are prepared using this wet method. The process is fairly traditional: the cherries are depulped, fermented, washed, and then dried on patios.

The Maracaturra from Buenos Aires Estate offers a clean cup with a very distinctive profile, featuring floral notes and a bright acidity reminiscent of orange and peach. Its body is delicate and creamy, with a beautiful lingering finish. We were very impressed by the quality of their coffees and hope to build a long-term relationship with these producers...

Farm	Buenos Aires
Species	Arabica
Varieties	Maracaturra
Process	Natural
Drying	Patios
Altitude	1200 - 1500
Harvest	November - March

