



VISCAYA



Guatemala • Fraijanes • Mataquescuintla / Jalapa

RED BOURBON

WASHED



VISCAYA

This year has been very special for Finca Vizcaya, as the various tests carried out by Francisco Quezada have paid off.

After a selective harvest, the coffees are fermented for 72 hours before being fully washed. They are then dried on patios for 15 days. The result is a sweet and complex cup with notes of orange, lemon and dark chocolate.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Viscaya
Producer	Francisco Quezada
Species	Arabica
Process	Washed
Drying	Patios
Altitude	1500 - 1850
Harvest	December - March
Type of harvest	Manual