



FINCA LA BOLSA



Guatemala • Huehuetenango • La Libertad

CATURRA ROUGE

RED BOURBON

ANAEROBIC FERMENTATION



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Produced by the La Bolsa farm, this microlot is cultivated in one of the highest "Ventana Grande" plots. Grown in a limestone soil characteristic of the Huehuetenango region, this unique coffee benefits from the ideal weather conditions in which it is produced. The farm's owner, Renardo, receives daily help from his wife Jacqueline who establish profiles and characteristics for the farm's coffees. This coffee bears her name followed by the score she gave it, in honour of her passion and expertise.

Jacqueline's 88 is an excellent, high-quality coffee of a definite complexity. Its fruity aromatic profile is balanced delicately against a spicy but refined acidity. Its very winy body is reminiscent of the great African coffees.

What is a WOMEN COFFEE?



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Finca la Bolsa
Producer	Renardo Ovalle
Species	Arabica
Process	Anaerobic Fermentation
Drying	Drying beds
Altitude	1300 - 1600
Harvest	February - March
Type of harvest	Manual