



FINCA LA BOLSA

 Guatemala • Huehuetenango • La Libertad

CATURRA ROUGE

WASHED



FINCA LA BOLSA

This coffee is produced in La Bolsa, a 108-hectare farm located in the heart of the Huehuetenango region. An exceptional coffee grown on the calcareous soil of La Libertad at 1,600 meters above sea level with ideal atmospheric conditions. Its singular aromatic complexity is internationally recognized, with a chocolate profile and its citrus long-lasting, real signature of this coffee.

TTOA = Transition To Organic Agriculture

This coffee is called Encuentros because it comes from an isolated plot that is in transition to organic agriculture. This plot is located where all the other plots of the farm meet, in a central square, hence its name Encuentros which means Meetings.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

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|-----------------|-------------------------|
| Farm | Finca la Bolsa |
| Producer | Renardo Ovalle |
| Species | Arabica |
| Process | Washed |
| Drying | Patios |
| Altitude | 1300 - 1600 |
| Harvest | December - April |
| Type of harvest | Manual |