

GEISHA LAVADO 2722



Guatemala • Acatenango



ABOUT THIS COFFEE

This Geisha comes from a specific plot at Santa Felisa planted to replicate the conditions of Ethiopia, coffee's birthplace. Harvested in March at 1,800 masl, it goes through a double fermentation and soak — a technique inspired by Kenyan processing — that amplifies its characteristic delicacy. The result is a cup defined by jasmine, citrus and stone fruit, with a honey sweetness and exceptional cleanliness. A two-time Cup of Excellence winner (2017 and 2019), this lot is a reference for what Geisha can express when variety, terroir and process align.

Species	Arabica
Varieties	Geisha
Process	Washed
Type of harvest	Manual

TO CONTINUE READING, VISIT

