

AFRICAN GEISHA 72K WASHED



Guatemala • Acatenango



ABOUT THIS COFFEE

This lot is the result of five years of cultivating an African Geisha selection at Santa Felisa, at 1,500 masl on the slopes of Acatenango volcano. Processed washed and dried on African beds for 18 days under shade during low-temperature harvest conditions, this coffee has already earned multiple placements in Cup of Excellence. The combination of the African Geisha's genetic heritage and the volcanic soils of Acatenango produces a cup with honey sweetness, jasmine florals and bright fruit — orange and apricot.

Species	Arabica
Varieties	Geisha africano
Process	Washed

TO CONTINUE READING, VISIT

