SANTA ISABEL

Guatemala • Fraijanes • Santa Rosa



ABOUT THIS COFFEE

All coffees produced at Finca Santa Isabel are grown in the dense shade of a highly protected ecosystem.

Guided by his principles to preserve the environment, Alex began to explore biodynamic practices to improve the health and quality of his coffees.

The result is a cascara of excellent quality, certified organic. It is during the pulping process that cascara is obtained, which is then dried on African beds.

Here is the translation:

Sterilized in November 2024, it is best to consume it within 18 months, by May 2026.

How do you prepare a cascara infusion?

* For a hot brew, use a ratio of 1/35 (e.g. 14g cascara for 500ml) and water at 95°c. Stir at 4min, serve after 7min infusion.

Farm	**Santa Isabel**
Producer	**Alex Keller**
Species	**Arabica**
Process	**Washed**
Drying	**Drying beds**
Altitude	**1200 - 1400**
Harvest	**October - January**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT