



# SANTA ISABEL



Guatemala • Fraijanes • Santa Rosa

WASHED



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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.



**SCAN THE QR CODE FOR MORE INFO ON BELCO.FR**

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