



Becamo



Guara Azul Microlots are a significant departure from conventional supply, not only because the intensity of its attributes, also for the dedication and hard work producers do. Its a combination of art, science and individual's creativity with strict guidelines

It is carefully hand selected from different Arabica varieties and harvested at high altitude farms in complex microclimates, resulting in a well-balanced cup with bright acidity, citrus, full-bodied robustness, consistent, and pleasant aftertaste

Our selected producers use different Protocols from innovative procedures like prolonged fermentation in which they left the beans with mucilage in the fermentation tanks up to 160 hours. The time will depend on the temperature, amount of beans, the amount of sugar and how often they move the coffee, we use the pH meter to avoid over fermentation.

Production Facts

Sourced:

Directly from individual producers of the Program.

Region :

Santa Bárbara, Lempira, San Juan and Ocotepeque.

Varieties:

Ihcafe 90, Catuai, Caturra and Lempira, Bourbon.

Altitude Range:

1420-2067 M.A.S.L.

Harvest Months:

February – May

Wet Mill Process :

Washed, Semi-Washed, and Prolonged Fermentation

Drying Method:

African beds.

Score :

85.0 +

Availability:

100 bags/69kg



Guara's Fun Fact

They eat fruit and nuts and occasionally supplement their diet with nectar and flowers. Guaras are known to consume fruits before they are ripe.