



Becamo



Production Facts

Sourced:

Directly from individual producers of the program.

Region:

Santa Bárbara, Lempira, Copán and Ocotepeque

Varieties:

Ihcafe 90, Catuai, Caturra, Lempira, and Bourbon

Altitude Range:

1420-2067 MASL

Harvest Months:

February - April

Wet Mill Process:

Semi-washed (Red Honey)

Drying Method:

Africans beds, Patios

Score:

SCA 83.00 - 84.75

Availability:

275 bags/69kg

Guara Roja is a red Honey process coffee that comes from our Specialty Program with a significant departure from conventional supply, the intensity of its attributes comes directly from the effort of farmers trained to produce specialty coffee.

A coffee farmed in abundance of shaded Arabica trees at the peak of mountains located in the country's highest regions, where the microclimate offers an opportunity to grow a singular bean.

It is handpicked, choosing only the opaque red cherries, after that the semi-washed pulped beans with only part of mucilage as a coat is slowly dried on top of elevated beds during three to five weeks.

This is an exquisite combination of sweet & bright acidity coffee with a juicy flavor that stands out with a complex aftertaste. The intrinsic sensory aspect of its taste and aroma is so particular that they can be easily identified among many flavor profiles.



Guara's Fun Fact

They have the brain of a 4-8-year-old kid, are able to remember how to unlatch their cage, are emotionally developed just like a 2-year-old and always want attention.