



Becamo



Production Facts

Sourced :

Directly from individual producers of the program.

Regions :

Santa Bárbara, Lempira, Copan and Ocotepeque

Varieties:

Ihcafe 90, Catuai, Caturra, Lempira and Bourbon

Altitude Range:

1420-2067 MASL

Harvest Months:

February - May

Wet Mill Process :

Washed

Drying Method:

African beds, Patios and Solar dryers

Score :

SCA 83.5 - 84.5

Availability :

1,925 bags of 69kg

SHG Guara Verde is a singular product that meets the prevailing definition of quality to a very high extent, throughout its washed process the conversion of simple purple cherries into a beverage of breathtaking profile that let you taste what's on the inside.

Unlike many other profiles, it is a product that can highlight the true character of a single origin bean like no other process, having a remarkable bright acidity decorated with colorful tropical notes, all of those a tribute of Mother Nature: fruity aroma, nice sweetness, and caramel taste.

SHG Guara Verde reflects the science and the producer's integrity in the growing of the perfect bean and crafting of the unique taste. which Highlight the true character of a single origin bean like no other process.



Guara's Fun Fact

They are very good mimics and can copy sounds that they hear in their environment; they can even copy human words and laughter