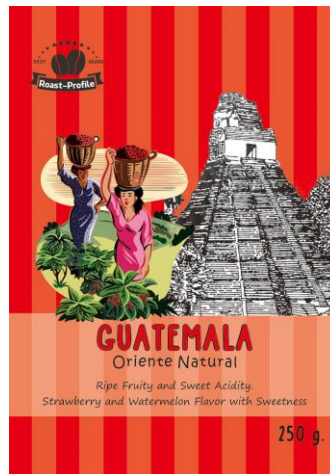


แก้วเตมาลา ออเรียนเต้
Guatemala Oriente – Natural
Location: Oriente
Coffee source: small holders
Altitude: about 1500~1650m
Screen size: S15UP=90%
Variety: Catura / Bourbon
Processing: Natural



Guatemala

Details: Most of Guatemalan processing way is washed but to put more special value and differentiate from others, this natural processed coffee is created and in fact that quality is amazing! Oriente is the most productive and largest coffee region of Guatemala. Producers in Oriente have a marked entrepreneurial attitude, which has benefited coffee production in the area.

Roasted Level: **Filter** / End roast at 207-209 Celsius because caramelization changed very quickly on this kind of bean and developing around 2 minutes.

(แก้วโดย Roast Master Mr. Nicholas Haw)

Cup Characteristic: Ripe fruity and sweet acidity, Strawberry and watermelon flavor with sweetness, well balanced and full bodied, with a chocolate flavor

