

TODAY'S VARIETAL:

ORGANIC-SHADE GROWN

BIRD FRIENDLY/RAIN FOREST ALLIANCE

GUATEMALAN

CEYLAN, SHB

ROAST: MEDIUM

BODY: MEDIUM

TASTING NOTES: ORANGE & HONEY WITH A

CARAMEL FINISH

LOCATION: SAN MIGUEL, POCHUTLA

ALTITUDE: 4,760 - 5,410 FEET (1,450 - 1,650 METERS)

VARIETAL: BOURBON. TYPICA. MUNDO NOVO

PROCESS: FULLY WASHED

DRYING: SUN DRYING ON PATIOS HARVEST: OCTOBER - MARCH

The Echeverria family has been producing & processing exceptional quality coffees since 1870. Finca Ceylan is a big part of the local economy & environment. They are constantly looking at ways to create a self-sufficient systems to protect the water, plant and wild life. Certified Organic, Smithsonian Bird Friendly, Rainforest Alliance & Shade grown, this coffee is a truly earth-friendly!