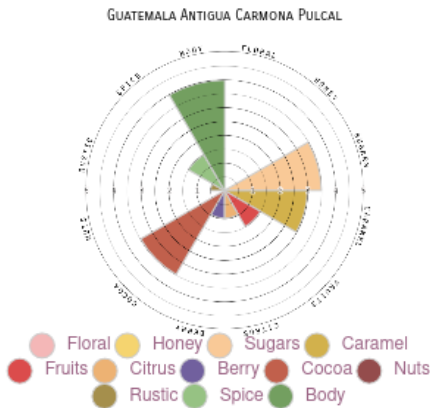




# Guatemala Antigua Carmona Pulcal



*sweet maria's*

## Guatemala Antigua Carmona Pulcal

Well-rounded cup profile, balanced core flavors of dark sugars and bittersweet chocolate, hint of fruit that impacts acidity. Full City shows brooding cocoa-roast tones and dark fruit accents. City to Full City+. Good for espresso.

## FULL CUPPING NOTES

Pulcal is a sweet and balanced coffee, with subtle top-note complexity that always makes it a real highlight in the lineup of Central American coffees. The dry fragrance shows strength in raw sugar sweetness, along with cinnamon powder, and Dutch drinking cocoa. We found roasts beyond City+ see a boost in bittersweetness in the aroma, accented by semi-sweet chocolate, and caramelized sugar. When hot, the brewed coffee shows depth of sweetness, ribbons of toffee, caramel, and a dash of brown sugar. The coffee cools to flavor notes of spice, tea, and just a hint of fruit that impacts the acidic dimension. Full City roasts bring out the bittersweet chocolate flavors, like high % cacao chocolate bar with roasted nibs, and a faint hint of dark fruit. Pulcal brews very well, a real crowd-pleasing coffee, that also doubles wonderfully as a single origin espresso ("S0"). Full City shots produce incredibly viscous mouthfeel, dense dark chocolate flavors are accented by a spark of lemon, and dry spice in the background that adds interest.

## SPECS

Region	Antigua
Processing	Wet Process (Washed)
Drying Method	Raised Bed Sun Dried
Arrival date	July 2024 Arrival
Lot size	30
Bag size	46 KG
Packaging	GrainPro Liner
Farm Gate	Yes
Cultivar Detail	Bourbon, Typica
Grade	SHB EP
Appearance	.2 d/300gr, 15-17 Screen
Roast Recommendations	City to Full City+
Type	Farm Gate
Recommended for Espresso	Yes