



# *Blossom Coffee*

## **Guatemala – Atigua San Rafael Urias**

<b>Altitude:</b>	1400-1600 m
<b>Region:</b>	San Rafael Urias, Sacatepequez
<b>Variety:</b>	Arabica: Bourbon, Typica
<b>Harvesting Season:</b>	December – March
<b>Processing:</b>	Washed
<b>Grade:</b>	Strictly Hard Bean – Genuine Antigua
<b>Tasting Notes:</b>	A full-bodied and well-balanced coffee. Creamy, with intensive but excellent acidity, which reminds of raspberries and citrus fruits. Sweet aroma with hints of caramel and dark chocolate.
<b>Price:</b>	CHF 9.80.- / 250g

The San Rafael Urias plantation is in one of the most traditional coffee growing region in Guatemala, in a volcanic valley between the Agua and Fuego volcanoes. The plantation was founded at the end of the 19<sup>th</sup> century by Don Rafael Valdes and is still run by the family in the 3<sup>rd</sup> generation. The excellent coffee quality has earned several awards. This estate coffee is hand selected and only the dark red berries are picked, sorted, fermented and sun dried on the patios.

**mild**                      **1**                      **2**                      **3**                      **4**                      **5**                      **strong**