



TERRANEGRA

COFFEE IMPORTS

2026 Catalog

CLEAN COFFEE
Product of / Producto de
GUATEMALA

CLEAN COFFEE
Product of / Producto de
GUATEMALA



about *us*



@terranegra



Terranegra

TerraNegra Coffee Imports is an import company founded in 2016 which specializes in sourcing Guatemalan Specialty Coffees. The company was founded in 2016 with the vision to source and import some of the best Guatemalan Coffees into the United States. In time, that vision became more than just that. We weren't just sourcing amazing coffees, we were also creating bonds with incredible people. That became our essence. Today, TerraNegra's most valuable strengths are our partners, in the origin side and on the consumer side.

TerraNegra is based in four key elements. Our relationships with our producing and exporting partners allows us to know exactly where our coffees are coming from and TRACE all its process until it reaches our roasting partners. Each lot we receive and cup, is identified through out the process until it is released. This leads to the TRANSPARENCY all who are involved must have. Transparency leads to TRUST and trust is what leads to a successful and long term relationship, with our Origin partners and our Consumer partners. Long term relationships lead to SUSTAINABLE businesses. Because of this, we focus not just on quality but we also value the work that our partners put into producing amazing coffees that we are able to share with others.

We are honored to have the opportunity to represent so many families of Guatemala and share with you a story of hard work, passion, culture and love.

a letter for you

I am pleased to let you know that we have been cupping all offers from our producing partners for this years harvest, and it shows the amazing work they have been doing so far. We are very proud of our producing partners and feel honored to be able to share these coffees with you. In general, the harvest with many producers is delayed due to weather this year, so you may find some coffees have yet to be cupped but you can find last years profile as reference. We trust these coffees will be amazing since we have worked with them many years now.

We will have a cupping on April 17th in Portland and we will be having some of these coffees on the table for you to try! If there are any specific sample you would like to try, please let us know and we can provide you with green samples when we meet in San Diego World of Coffee, in Portland or I can send them to your address!

As you will notice in the following pages of this years harvest catalogue, some coffees are priced according to volume purchased. Let us know your desired quantity and we will consolidate the order with another roasters order so we can reach a minimum volume of 5 bags if the minimum allows it. If a coffee you would like to purchase is the same as another customer, and if both orders, when added up, reach a higher volume price, we will honor that lower price for you both.

This year, our coffees will be sent to The Annex, California, unless there are any changes given on any logistics or challenges that may present, we will take the best route to get your coffees to the US as soon as available for shipping. We can also help you coordinate shipping from the destination warehouse to your preferred address. Also, please let us know if you would like to talk about payment terms and other ideas we can do to help you with. And, for more information or SCA cupping scores, don't hesitate to ask!

Thank you for your support and we hope you enjoy these coffees as much as we have!

Best wishes,

Cristy



.COFFEE.
x
TERRA
NEGRA
x
/IMPORTS/

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Large Estate & Coops

|

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www.terranegra.com

La Labor

La Labor Farm has been in the Montenegro Family for four generations since 1930. It is one of the few farms still in Guatemala City with a planted coffee area of 70 ha. Francisco Quezada Montenegro, producer and manager of Montenegro Farms, describes that the micro climate, the altitude of around 5,000 ft and rich soils, gives its coffee a very distinctive cup profile. In 2023, La Labor won 6th place at COE Guatemala with their Geisha lot! Our relationship with Chespi and the family farms started since 2016 and year after year, we love La Labor since we know what to expect, the balanced, solid cup profile that is perfect as single origin on filter and great option for espresso!

We are truly lucky to be partners with Chespi, he is such a humble man, always sharing his love, passion and knowledge of coffee.

This micro lot is a WASHED Bourbon, Catuai & Typica with chocolate, nuts and honey notes. It is sweet and has a citric acidity.

Item code: GGCLLM-0126

Availability: 275 bags (69 kg/bag)

Purchased Quantity	Price Per Pound
5 - 100 bags	\$ 6.00
101 - 200 bags	\$ 5.90
201 - 275 bags	\$ 5.85



GGCLLM-0126

Vizcaya

Vizcaya is located in Mataquescuintla, Jalapa, about 50 miles East from Guatemala City. It is one of the farms owned by the Montenegro Family. Francisco Quezada Montenegro, producer of Montenegro Farms, has done an outstanding job managing these farms and producing excellent coffees! You can see clearly the pride and honor he reflects when he shows you the farm. The majority of farmers have dealt with Roya in Guatemala, and Vizcaya was no exception. It is amazing how, in such small time frame, they have been able to increase the production on a yearly basis, and maintain the excellent quality they offer.

This micro lot is a blend of washed Bourbon and Pache with chocolate, white sugar and orange notes. It is sweet and citric.

Item code: GMAVIM-0126

Availability: 275 bags (69 kg/bag)

Purchased Quantity	Price Per Pound
5 - 100 bags	\$6.00
101 - 200 bags	\$5.90
201 - 275 bags	\$5.85



GMAVIM-0126



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Microlots and Specialties

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La Bella

La Bella Farm is owned by Teodoro Engelhart and is located in Sierra de las Minas, El Progreso, with an average elevation of 5,500 feet above sea level. The main varieties they produce are Bourbon, Villa Sarchí, Caturra & Pacamara. La Bella has obtained recognition through the years due to their consistent quality excellence. It is influenced due to the strategic location and processing. During 4 generations, the skills of planting and growing, harvesting and processing coffee have been handed down to each member of the family.

MICROLOT 1

Item Code: GSMLB-0126

Availability: 50 bags (69 kg/bag)

NOTES: This micro lot is a washed Capulín and is currently drying, however, the previous years cup profile notes were apple, panela, chocolate and spicy notes. It is sweet, spicy, and balanced.



Purchased Quantity	Price Per Pound
5 - 25 bags	\$ 6.25
26 - 50 bags	\$ 6.15



La Bella

microlots

MICROLOT 2



Item Code: GSMLB-0226

Price: \$6.75 per pound

Availability: 25 bags (69 kg/bag)

NOTES: This micro lot is a washed Villa Sarchí with chocolate, panela and cranberry notes. It has a silky body and sweet.

MICROLOT 3



Item Code: GSMLB-0326

Price: \$6.75 per pound

Availability: 25 bags (69 kg/bag)

NOTES: This micro lot is a washed Caturra with blackberry, ripe strawberries and juicy prune notes. It is sweet, sugary and has a citric acidity.

MICROLOT 4



Item Code: GSMLB-0426

Price: \$7.70 per pound

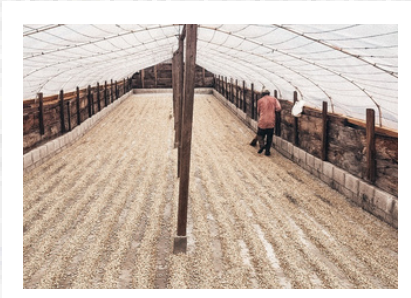
Availability: 10 bags (69 kg/bag)

NOTES: This micro lot is a washed Pacamara and is currently drying, however, the previous years cup profile notes were honey, bright tangerine and lime notes. It is creamy, floral, sweet and has a citric acidity.

La Bella

microlots

MICROLOT 5



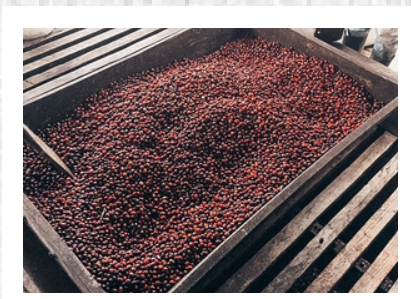
Item Code: GSMLB-0526

Price: \$14.20 per pound

Availability: 10 bags (69 kg/bag)

NOTES: This micro lot is a washed Gesha and is currently drying, however, the previous years cup profile notes were jazmin, vanilla bean, orange, lemon grass and lime notes. It is creamy, silky and has a citric tangerine acidity.

MICROLOT 6



Item Code: GSMLB-0626

Price: \$8.10 per pound

Availability: 10 bags (69 kg/bag)

NOTES: This micro lot is a NATURAL Pacamara and is currently drying, however, the previous years cup profile notes were red wine, dark caramel, prunes, cranberry, black grapes, cacao and sparkling wine notes. It is sweet, has a round body and tartaric acidity.

MICROLOT 7



Item Code: GSMLB-0726

Price: \$7.15 per pound

Availability: 15 bags (69 kg/bag)

NOTES: This micro lot is a NATURAL Villa Sarchí, it is still processing and we will have our cupping notes soon! For more information, feel free to contact us!.

P a c h u j - P a t z i b i r

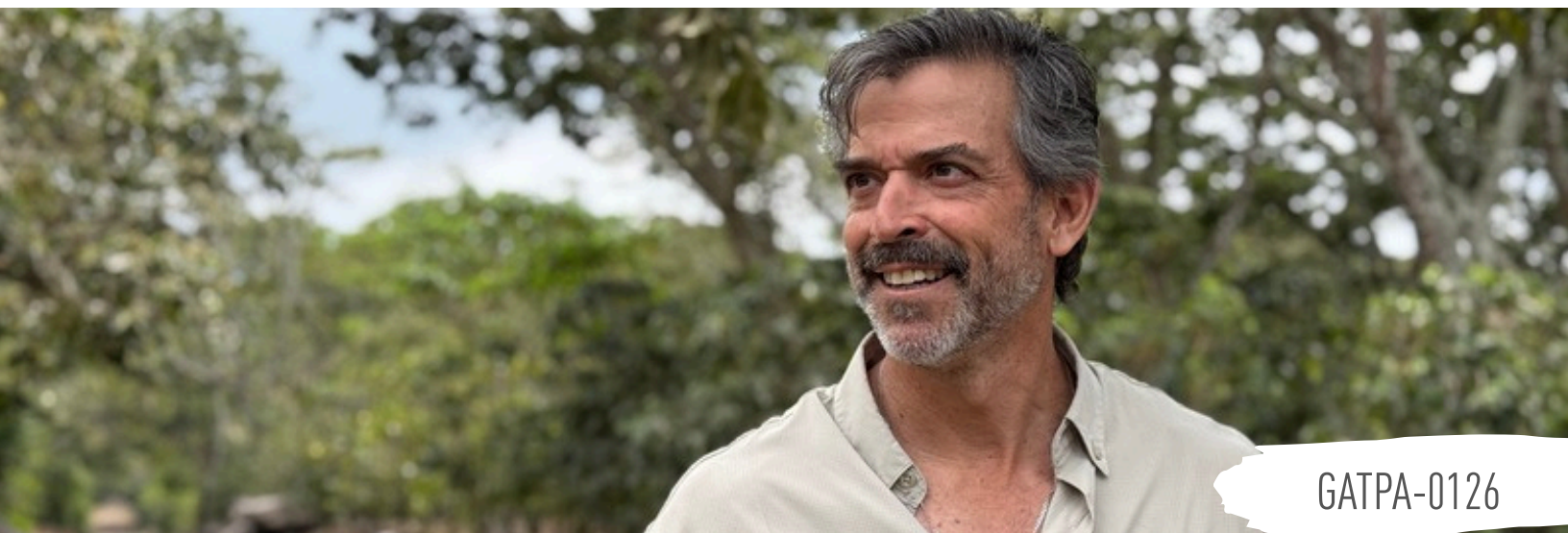
Pachuj Farm is owned by Maria Cristina Rosales Díaz and it has been in the Fahsen family since mid 1,800. It is run by his nephew, Andrés Fahsen where, with his knowledge and skill, has been able to improve the quality and productivity of the farm. Pachuj farm is located at San Lucas Tolimán, Atitlán, Sololá with an altitude range between 4,200 to 5,900 feet above sea level. Andrés is part of a collaboration between Mike Nelson from Juniors Roasted coffee and TerraNegra, on Cost of Production Covered project since 2017.

This micro lot is a washed processed Caturra & Catuaí with dark caramel, toffee, chocolate, and sweet almond notes. It is sweet and has a citric acidity.

Item code: GATPA-0126

Availability: 50 bags (69 kg/bag)

Purchased Quantity	Price Per Pound
5 - 30 bags	\$ 6.95
31 - 50 bags	\$ 6.85



GATPA-0126

Lirios de Belén (Xalúm)

The story behind Lirios de Belén comes from 1821 when the Jesuits sold the Hacienda Belén to Doroteo Samayoa Enriquez, great grandfather of Christian Starry. It wasn't until the 1930s when Margarita Samayoa, daughter of Doroteo converted the hacienda into one of the largest coffee plantations in Guatemala. In the 1950s, she divided the hacienda to give to her nieces and nephews and one of them was Carmen Samayoa, Christian's mother. In 1993 Christian bought a part of the hacienda to a cousin and later became Finca el Xalum which specializes in growing bourbon. In 2016, they built their new wet mill called Lirios de Belén since they had to travel long distances to process their coffee and be able to sell it. Today Christian, his wife and his son are all part of the coffee industry and they have experimented with different ways to process their coffee in order to get the best notes they can get.

This micro lot is a NATURAL processed Bourbon with apricot, mango, honey, cherry and red fruit notes. It is sugary sweet, citric, and juicy.

Item code: GAMLB-0126

Availability: 50 bags (69 kg/bag)

Purchased Quantity	Price Per Pound
5 - 30 bags	\$7.15
31 - 50 bags	\$7.05



GAMLB-0126

N u k t e ' J a

Nukte´Ja is owned by Raúl Solís and is located in Tizaquín, Esquipulas. The farm was founded around 1970 by Raúl's dad, Rolando Solís. It has an altitude of 1,200 to 1,400 meters above sea level and an area of 300 ha and is conformed by a 200 ha of a natural reserve, 50 ha of coffee and 50 of cattle grounds. Coffee varieties produced are Pink bourbon, Gesha, a variety from the area called Tío Rolando.

It is the biggest natural reserve in Esquipulas and has a natural water reservoir in the farm which makes it very special.

Nukte´Ja has won various regional awards and every year they have been improving their quality with the aim of commercializing the coffee internationally.

This micro lot is a NATURAL processed Pink Bourbon with cherry, red wine, cacao and grapefruit notes. It is sweet and has a dry aftertaste.

Item code: GESTI-0126

Price: \$ 7.90 per pound

Availability: 20 bags (69 kg/bag)



GESTI-0126

La Cumbre

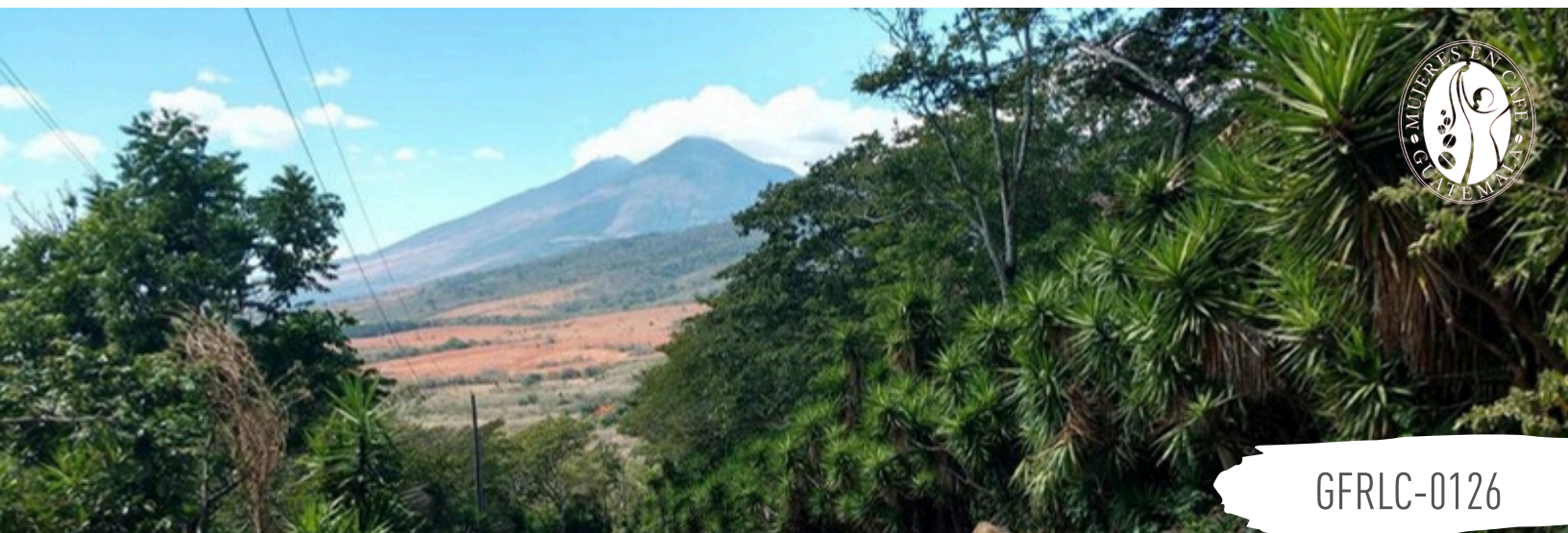
La Cumbre is owned by Ana Karen Block and is part of Montenegro Farms and also is one of the founders of the Guatemalan Women In Coffee association. The farm is located in Fraijanes with an elevation of 4,800 ft and an area of 45 ha. The main varietals they work with are Bourbon, Caturra and Catuaí. Ana Karen has dedicated herself, not only in producing excellent coffee, but also, helping and supporting people in her community. Some examples are ophthalmologic visits along with the Women in Coffee Association, they have supplied solar lamps to each family so they could have light during the night and also, they have supplied stoves to women who used to cook in the soiled floor. Ana Karen strives to keep helping others and improving the way of life of many.

This micro lot is a blend of washed Bourbon and Caturra with caramel, chocolate and red apple notes.

Item code: GFRLC-0126

Price: \$ 5.85 per pound

Availability: 30 bags (69 kg/bag)



GFRLC-0126

Peña Blanca

Peña Blanca is located in Sierra de las Minas and it is a farm that has been passed down from father to son. The Melgar family founded Peña Blanca in 1992 and in 2011, Salvador Melgar, son of Salvador Melgar Dávila, started working alongside his partner Marielisa Hernandez on the farm with the vision to start exporting specialty coffee. We met Salvador and Marielisa in 2016 in a Specialty Coffee Postgraduate in Guatemala and, as soon we tried their coffee, we knew they had something very special. They started learning as much as they could about producing specialty coffee and different methods that could make their coffee unique. And, at the same time, they started selling their roasted coffee in Guatemala as Café de las Minas.

Finca Peña Blanca which is consolidated between three farms in the area called Entre Ríos, Peña Blanca and La Pera, is located in San Agustín Acasaguastlán, El Progreso. It has an area of 367 He, with an altitude varying from 4,700 to 5,400 feet. Around 60% of the farm is a natural reserve which is the home of many floral and fauna species that they preserve, including the national bird El Quetzal. Year after year, Sal and Marielisa never stop surprising us with their coffee. Together, they have done an extraordinary job to increase their quality and offer delicious profiles. Trying new things in their process and doing different things to highlight, year after year, Peña Blancas essence.

This micro lot is a blend of washed Caturra, Catuaí and Pache it is still processing and we will have our cupping notes soon! For more information, feel free to contact us!.

Item code: GSMPB-0126

Price: \$ 6.55 per pound

Availability: 12 bags (69 kg/bag)



El Aceituno

El Aceituno farm is owned by women producer Celeste Fumagalli since 2007 when she inherited the farm from her father, who started working the farm since 1997.

It is located in Moyuta, Jutiapa which is about 68 miles SE of Guatemala City. The farm has an elevation between 4,000 to 4,600 ft. When Celeste inherited the farm, she followed her dad's footsteps by selling her coffee as cherry, until 2013 when their long term buyer never paid them, they had an important decision to make. In less than 5 months, they took a bank loan and built the first and only wet mill in Moyuta, Jutiapa and she decided to never sell their coffee as cherry but focus on quality and start sharing her coffee internationally.

Today, Celeste and her family are an example of strength and perseverance, getting awards internationally for the quality of their coffee and their solid relationships.

The pricing for the Microlot 1 in volume would be:

Purchased Quantity	Price Per Pound
5 - 100 bags	\$ 6.30
101 - 200 bags	\$ 6.20
201 - 275 bags	\$ 6.15



El Aceituno

microlots

MICROLOT 1



Item Code: GJUAC-0126

Price: \$ 6.30 per pound

Availability: 250 bags (69 kg/bag)

NOTES: This micro lot is a washed varietal blend of Bourbon, Catuaí, Caturra, Anacafé 14, Obatá and CR95 with cacao and chocolate notes. It is very balanced and has a light body.

MICROLOT 2



Item Code: GJUAC-0226

Price: \$ 12.15 per pound

Availability: 1 box (30 kg/box)

NOTES: This micro lot is a NATURAL Gesha with soft peaches, lemon and green tea notes, it is fruity, and very nice dry aftertaste.

MICROLOT 3



Item Code: GJUAC-0326

Price: \$ 8.15 per pound

Availability: 5 bags (69 kg/bag)

NOTES: This micro lot is a NATURAL Anacafé 14 with cherry, berries and panela notes. It is very sweet and balanced.

San Jorge

San Jorge Farm is owned by Jorge Arriola. The farm was founded in 1987 by his father and Jorge began running it by 2012. San Jorge is located in San Raymundo, Fraijanes, about 18 miles North of Guatemala City. It has an elevation between 5,100 to 5,200 ft. above sea level. The annual production is about 187 bags of coffee and the main varietals grown are Caturra and Catuaí.

With many challenges such as lack of water in the farm, Jorge began doing natural and honey process. He learned his technique from a producer from Africa and also built a artesanal well which is powered by solar panels and distributes water along the farm. This is how he started doing washed processed coffee as well and more experiments.

MICROLOT 1

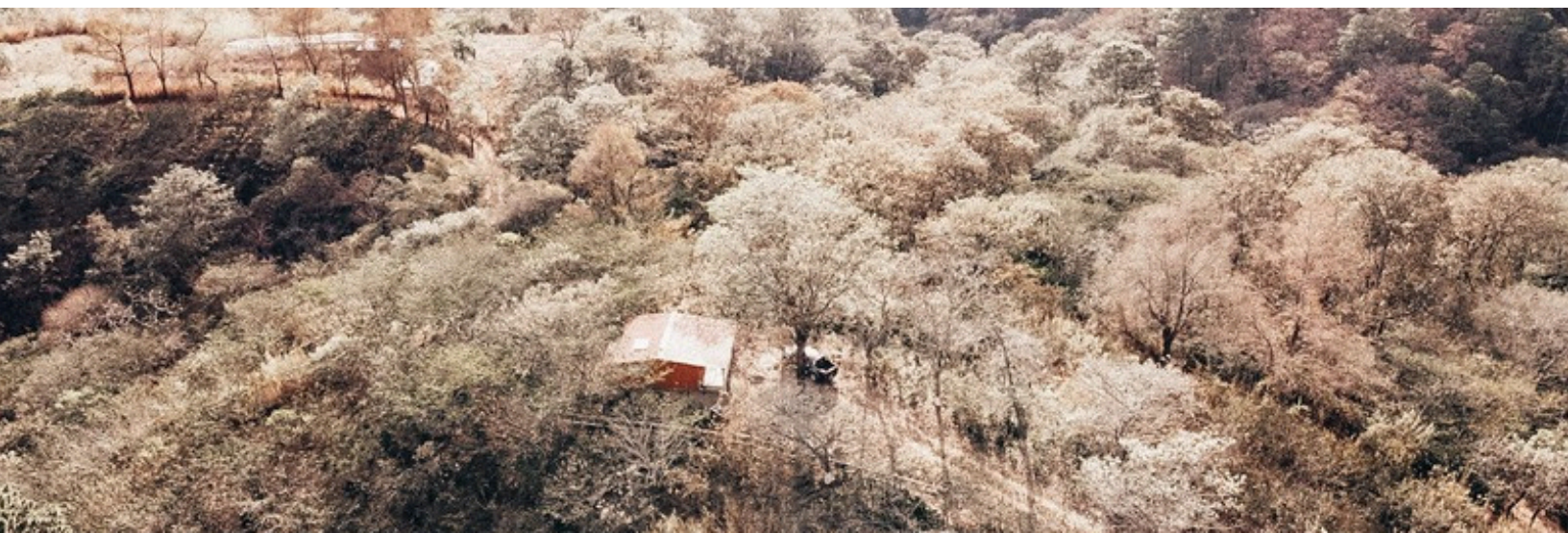


Item Code: GFRSJ-0126

Price: \$ 6.20 per pound

Availability: 25 bags (69 kg/bag)

NOTES: This micro lot is a washed Caturra & Catuaí with white honey, white sugar, red apples and prune notes. It is very balanced and sweet.



San Jorge

microlots

MICROLOT 2



Item Code: GFRSJ-0226

Price: \$ 7.20 per pound

Availability: 5 bags (69 kg/bag)

NOTES: This micro lot is a HONEY Caturra & Catuaí with grapefruit, vanilla and sweet veggie notes. It is sweet and fruity.

MICROLOT 3

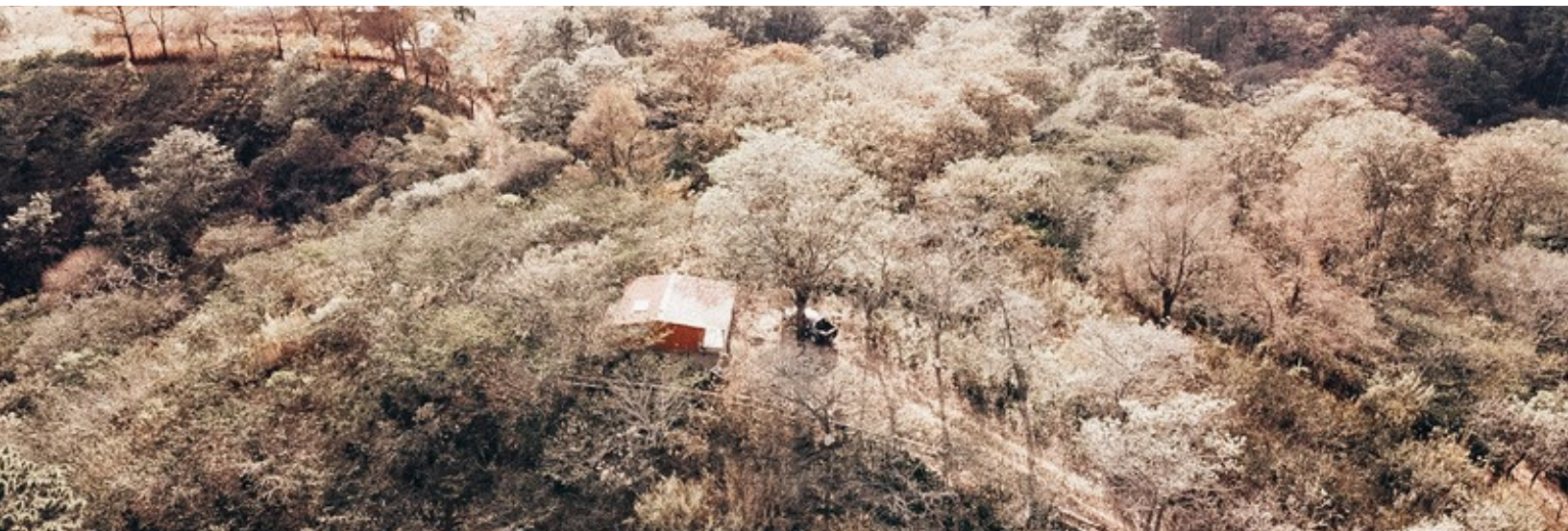


Item Code: GFRSJ-0326

Price: \$ 7.45 per pound

Availability: 2 bags (69 kg/bag)

NOTES: This micro lot is a NATURAL Caturra & Catuaí with red wine, red grapes, strawberries, raspberries, dark honey and cacao notes.



La Bendición

La Bendición Farm is owned by Jose Gomez and his son since 1997. Jose Alfredo Junior started running the farm in the year 2000. It is located in the Aldea San Guayaba, Palencia, about 33 miles East from Guatemala City. The farm produces about 280 bags of coffee in 32 ha of planted coffee. The elevation is between 5,400 to 6,200 feet above sea level. The main varietals they produce are Pache San Ramón & Catisic and they have been working with washed and natural processed coffees.

MICROLOT 1



Item Code: GPALB-0126

Price: \$ 7.40 per pound

Availability: 10 bags (69 kg/bag)

NOTES: This micro lot is a HONEY Catisic, it is still processing and we will have our cupping notes soon! For more information, feel free to contact us!

MICROLOT 2

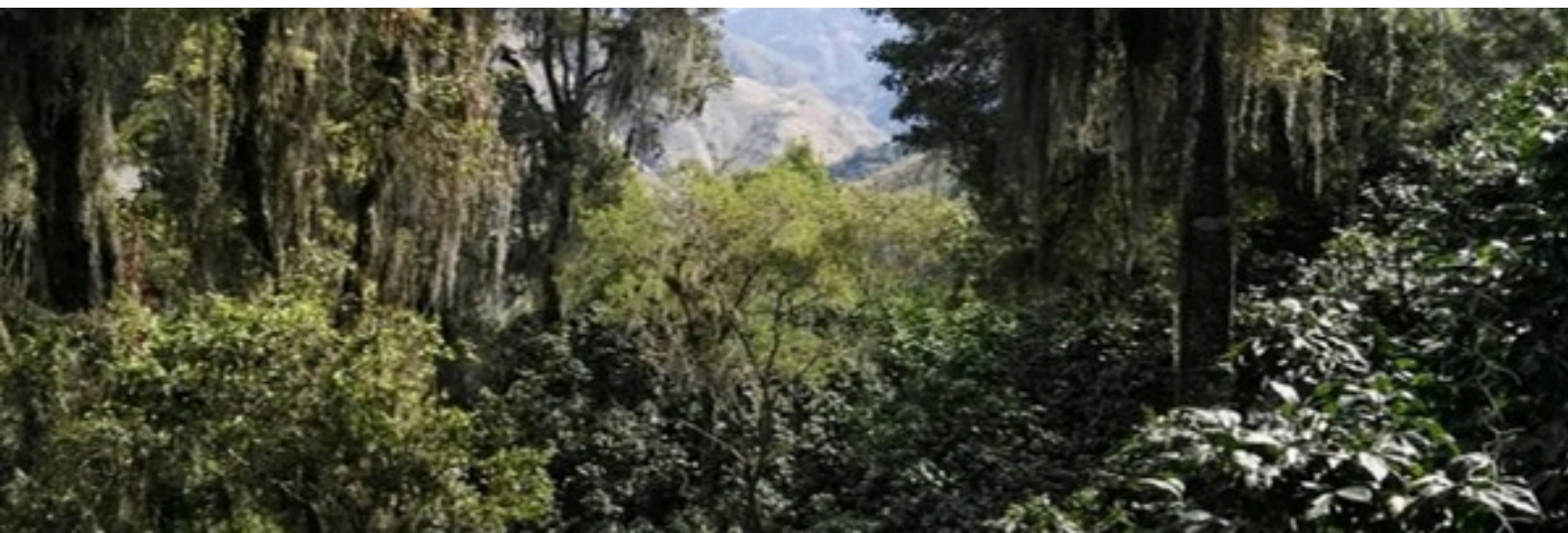


Item Code: GPALB-0226

Price: \$ 7.35 per pound

Availability: 10 bags (69 kg/bag)

NOTES: This micro lot is a NATURAL Catisic, it is still processing and we will have our cupping notes soon! For more information, feel free to contact us!



Los Andes & Pampojilá

Los Andes Farm is located at the skirts of Atitlán Volcano at an altitude between 3,300 to 5,500 ft and an area of 630 ha. The farm is certified Starbucks Café Practices but this is not where it ends. 60% of the farm's area is natural woods, and the rest is for coffee, tea, quina, macadamia, avocado and rubber. There are also 48 families who live and work in the reserve. There is a school for the children, a clinic and an association of credit and savings as part of the solidarity plan. They have a clean source of energy within the reserve and also they have a program which cares for the native species and biodiversity such as the Guatemalan National Bird - El Quetzal.

Los Andes, is now part of Finca Pampojilá, since 2025, which was founded and formally registered by Mr. Manuel Díaz and his wife Mónica Díaz Barrios in 1850. From that time they began planting and growing coffee. The coffee from this farm was distinguished for its quality from its inception. In 1940 it was awarded the Gold Medal by the National Coffee Council of Guatemala, for its high quality.

In 2010, tropical storm Agatha caused natural disasters in the area where Finca Pampojilá is located. As a result of landslides caused by this natural phenomenon, a considerable area of the farm was destroyed. The property was worked by the Díaz family until 2012 when it was acquired by Agropecuaria Atitlán. Agropecuaria Atitlán has renewed the cultivation of coffee in 180 hectares, planting better varieties, good agricultural practices, modern practices, technical production systems, sustainability and environmental conservation.

Finca Pampojilá is a member of the Association of Private Nature Reserves of Guatemala. 50% of the farm is committed to remaining in its natural state as a humid tropical forest. Agropecuaria Atitlán develops a comprehensive Corporate Social Responsibility program focused on supporting the surrounding communities where its collaborators come from. It is focused on areas of Health and Education.



Los Andes & Pampojilá

microlots

MICROLOT 1



Item Code: GATLA-0126 Los Andes

Price: \$ 9.20 per pound

Availability: 12 bags (30 kg/bag)

NOTES: This micro lot is a NATURAL Gesha with jazmine, floral, caramel, passion fruit, cranberry, wine and fig notes. It is fruity, juicy and has a silky body.

MICROLOT 2



Item Code: GATLA-0226 Los Andes

Price: \$ 7.30 per pound

Availability: 1 bags (30 kg/bag)

NOTES: This micro lot is a NATURAL Java with pineapple, caramel, starfruit, chocolate, strawberry yogurt and wine notes. It is fruity, sugary, juicy, has a lactic acidity and silky body.

MICROLOT 3



Item Code: GATLA-0326 Los Andes

Price: \$ 6.55 per pound

Availability: 34 bags (30 kg/bag)

NOTES: This micro lot is a washed Obatá with brown sugar, cacao, lemon tea and almond notes. It has a citric acidity and long aftertaste.

Los Andes & Pampojilá

microlots

MICROLOT 4



Item Code: GATLA-0426 Pampojilá

Price: \$ 7.20 per pound

Availability: 20 bags (69 kg/bag)

NOTES: This micro lot is a NATURAL Ruiru-11 with orange, pineapple, wine, chocolate and hibiscus notes. It is fruity, has medium acidity and body and a consistent aftertaste.

MICROLOT 5



Item Code: GATLA-0526 Pampojilá

Price: \$ 7.30 per pound

Availability: 20 bags (69 kg/bag)

NOTES: This micro lot is a NATURAL ANAEROBIC Ruiru-11 with hibiscus, red fruits, cranberry, chocolate, caramel, blackberry and wine notes. It has a medium acidity and body, and a long aftertaste.

MICROLOT 6



Item Code: GATLA-0626 Los Andes & Pampojilá Blend

Price: \$ 7.30 per pound

Availability: 4 bags (69 kg/bag)

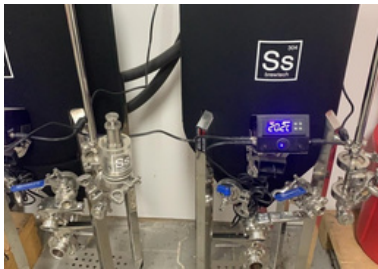
NOTES: This micro lot is a NATURAL Java with jazmine, lime, wine, chocolate, red fruits and fig notes. It is floral, juicy, bright medium acidity, silky body and a consistent wine aftertaste.

Los Conejos

Los Conejos farm began in 2014 and was founded by Karen Bonilla and her husband. Located in Santa Rosa de Lima, with an areas of 26 ha in which 25 ha are planted with coffee. Gesha, Yellow Bourbon, Red Pacamara, Red Mondo novo, are some of the varietals that are produced. Karen and her husband saw an opportunity with the land and since then, have been working with different processes, improving year after year, their quality and profiles. It is truly shown in the awards they have received National and Internationally.

They have applied the Multilayer Agricultural Cultivation concept which has allowed them to improve the global productivity of the farm. This implies a concept of several layers of plant and animal that include pine forest, coffee plantation and covered soils, the last one being coffee, bees and chickens. Karen in also a very active member of Women in Coffee Association in Guatemala, developing projects and teaching many women in coffee productivity and sustainability.

MICROLOT 1



Item Code: GFRCO-0126

Price: \$ 8.20 per pound

Availability: 9 bags (69 kg/bag)

NOTES: This micro lot is a NATURAL ANAEROBIC Yellow Bourbon with honey, red apples and orange notes. It is very clean and balanced.



Los Conejos

microlots

MICROLOT 2



Item Code: GFRCO-0226

Price: \$ 7.70 per pound

Availability: 4 bags (69 kg/bag)

NOTES: This micro lot is a NATURAL ANAEROBIC Bourbon Mundo Novo with peaches, brown sugar, caramel, chocolate and prune notes. It is very balanced and sweet.

MICROLOT 3



Item Code: GFRCO-0326

Price: \$ 12.20 per pound

Availability: 6 bags (69 kg/bag)

NOTES: This micro lot is a NATURAL ANAEROBIC Gesha with lemon tea and cranberry notes. It is light and sweet.



El Socorro

El Socorro Farm is owned by Juan Diego de la Cerda, he is the third generation since 1980 to keep the family tradition with producing some of the best Guatemalan coffee. The farm is located in Palencia, about 33 miles East of Guatemala city, with an elevation of about 5,750 ft. above sea level.

Juan Diego has about 125 ha of planted coffee and produces around 1000 bags of coffee per harvest. With exotic varieties such as Pacamara, Maracaturra and Geisha, and excellent quality in processing, El Socorro has been in the cup of excellence for many years, being in the top 20 constantly, so much so that in 2020 his Geisha won 1st place at COE Guatemala.

Juan Diego and his dad have made an incredible team, working together and thriving for excellence. Their coffee speaks for itself, at the cupping table and the final brew. Each variety is processed with so much care, you can perceive it every year.

MICROLOT 1

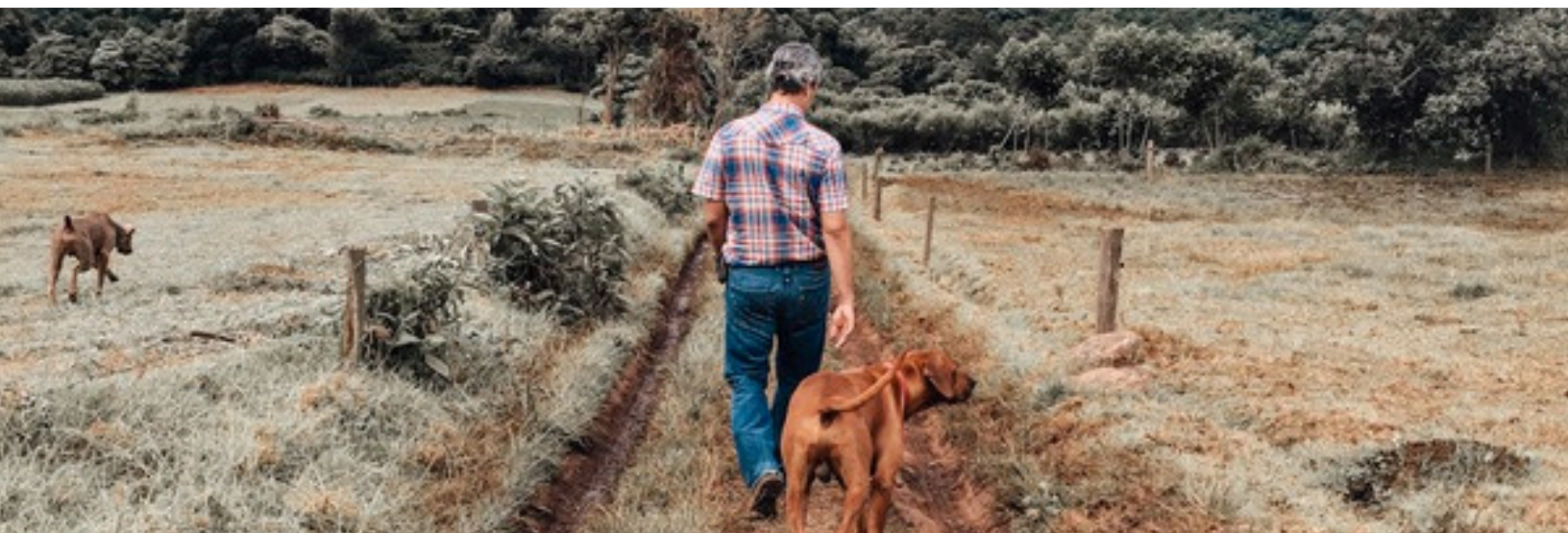


Item Code: GPAES-0126

Price: \$ 6.55 per pound

Availability: 40 bags (69 kg/bag)

NOTES: This micro lot is a WASHED Red Bourbon with red apples, berries, caramel and chocolate notes. It is sweet, silky and has a malic acidity.



El Socorro

microlots

MICROLOT 2



Item Code: GPAES-0226

Price: \$ 6.70 per pound

Availability: 25 bags (69 kg/bag)

NOTES: This micro lot is a washed Yellow Bourbon with pineapple, milk chocolate, vanilla and tropical mango notes. It is sweet, citric and has a silky body.

MICROLOT 3



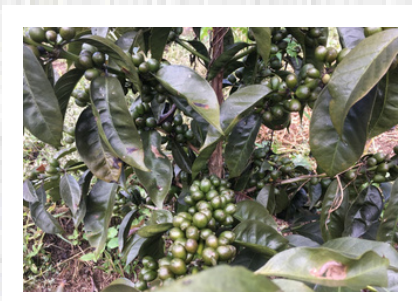
Item Code: GPAES-0326

Price: \$ 8.20 per pound

Availability: 45 bags (69 kg/bag)

NOTES: This micro lot is a washed Java with red grapes, macadamia and vanilla notes. It is juicy, flowery, citric, and has an elegant body.

MICROLOT 4



Item Code: GPAES-0426

Price: \$ 8.70 per pound

Availability: 45 bags (69 kg/bag)

NOTES: This micro lot is a washed Red Maracaturra with strawberry, raspberries, red fruits, berries, cacao, dark honey and caramel notes. It is silky, juicy and has a round body.

El Socorro

microlots

MICROLOT 5



Item Code: GPAES-0526

Price: \$ 9.20 per pound

Availability: 10 bags (69 kg/bag)

NOTES: This micro lot is a washed Yellow Maracaturra with banana, pineapple and tropical fruit notes. It is very sweet, sugary and silky body.

MICROLOT 6



Item Code: GPAES-0626

Price: \$ 8.70 per pound

Availability: 40 bags (69 kg/bag)

NOTES: This micro lot is a washed Pacamara and is currently drying, however, the previous years cup profile notes were ripe pineapple, black tea, raisins, chocolate, panela and red wine notes. It is sweet, has a tartaric acidity and silky.

MICROLOT 7



Item Code: GPAES-0726

Price: \$ 28.20 per pound

Availability: 3 boxes (30 kg/bag)

NOTES: This micro lot is a washed Gesha and is currently drying. If you wish to sample this, we can reach out to you and give you cupping notes as soon as available and a sample.