

# Guatemala Aurora Project

Caramel • Milk Chocolate • Yuzu • Cake Batter

Light

Dark

## Aurora Project's Story

Our fourth year purchasing this coffee from our exporting partners Los Volcanes (LVC) in Antigua, Guatemala. This lot comes from the employees at LVC's wet mill in Antigua, called Beneficio La Esperanza. Some employees and their family members have small plots surrounding the mill, primarily on the nearby volcano, Volcan de Agua. The employees named this lot after the mill's manager, Saul (pictured far left above). Saul played professional soccer for Aurora Futbol Club in Guatemala City before his career in coffee.

## COFFEE DATA

ORIGIN:	REGION:	TOWN:	MILL:
Guatemala	Sacatepequez	Antigua	Beneficio La Esperanza
ALTITUDE:	VARIETIES:	PROCESSING:	CHERRY HANDLING:
1550-1900 m.	Bourbon, Catuai, Gesha	Fully Washed	Ripe selection with floatation and sorting
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
Overnight in tanks	Patio drying under the sun	Falcon/LVC	Caramel, Milk Chocolate, Yuzu, Cake batter

## Pricing Transparency

Our Purchase	Landed Cost (Plus Shipping)	Roast Moisture Loss	Packaging Cost	Labor/Warehousing/ Overhead/Margin	Retail Price (12 oz.)
15 bags (69 kg each)	\$5.43 per pound	\$0.73 per pound	\$0.90 per pouch	\$9.82 per pound	\$17.50