

Guatemala Relámpago

Asian Pear • Starfruit • Lemongrass • Butterscotch

Light



Dark



Relámpago's Story

Finca Relámpago is a new project from one of our longest relationships. Our exporting partners at Los Volcanes have traditionally purchased coffee cherries from producers throughout Guatemala, and processed the coffees at Beneficio La Esperanza in Antigua. This is the first farm Los Volcanes has purchased and operated themselves.

Finca Relámpago rests on the slopes of the famous Volcan de Agua. Known for its storms from which the farm gets its name - Lightning.

COFFEE DATA

ORIGIN:	REGION:	TOWN:	FARM:
GUATEMALA	SACATEPÉQUEZ	CIUDAD VIEJA	RELÁMPAGO
FARMERS:	ALTITUDE:	VARIETIES:	PROCESSING:
LOS VOLCANES	1630 m	BOURBON, CATURRA, CATUAÍ	FULLY WASHED
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
OVERNIGHT FERMENTATION	PATIO DRYING UNDER THE SUN	LOS VOLCANES/ FALCON	ASIAN PEAR, STARFRUIT, LEMONGRASS, BUTTERSCOTCH

Pricing Transparency

Our Purchase
10 bags (69 kg each)

Landed Cost
(Plus Shipping)
\$6.68 per pound

Roast Moisture Loss
\$0.86 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$20.00