

Guatemala San Carlos

Brown Sugar • Crème Brûlée • Candied Orange • Balanced

Light

Dark

San Carlos' Story

Finca San Carlos is tucked right into the fabric of the city of Antigua, Guatemala. This historic farm was founded in 1850 by Carlos Durán, and has stayed within the family since. It is now owned by Ana Maria and Estele Durán, and is managed by Jorge Alberto Zamora.

The farm contains Bourbon trees over 100 years old that still produce coffee cherries, resulting in the trees bending and growing toward the ground.

COFFEE DATA

ORIGIN:	DEPARTMENT:	TOWN:	FARM:
GUATEMALA	SACATEPÉQUEZ	ANTIGUA	SAN CARLOS
GROUP LEADER:	ALTITUDE:	VARIETIES:	PROCESSING:
ANA MARIA, ESTELE DURÁN, JORGE ZAMORA	1500-1700 m	BOURBON	FULLY WASHED
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
18-36 HOURS IN TANKS	PATIO DRYING UNDER THE SUN	FALCON/ LOS VOLCANES	BROWN SUGAR, CRÈME BRÛLÉE, CANDIED ORANGE, BALANCED

Pricing Transparency

Our Purchase 30 bags (69 kg each)	Landed Cost (Plus Shipping) \$4.86 per pound	Roast Moisture Loss \$0.66 per pound	Packaging Cost \$0.90 per pouch	Retail Price (12 oz.) \$16.50
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