

SLURP original Light espresso #154



Hacienda El Guarsin

Cane sugar · Raisins · Honey

Jose Corado and Domitila Corado decided to invest all their resources in coffee in 1990. In this region, coffee has been cultivated since the 1950s. Today virtually every farm on the mountain has become a coffee-producing unit. What was once one of the poorest and most isolated areas of Guatemala, is now vibrant and growing. The farm has about 130 hectares, all located at an altitude between 1,200 and 1,600 mosl. Such high altitude and sub-tropical mountain climate contribute to the perfect maturation of coffee beans.

KAFFE OBSCURA
KAIKEN MAAILMAN KAHVEJA

Kaffe Obscura

Lasse Wuori

Country: Guatemala
Region: New Oriente, North-West of Guatemala
Farm: Hacienda El Guarsin
Farmer: Jose and Domitila Corado
Varieties: Red Catuai
Growing Altitude: 1200 - 1600 m
Processing: Washed

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Hacienda El Guarsin

さとうきび・レーズン・はちみつ

Hacienda El Guarsin農園は、1990年にJose CoradoとDomitila Coradoが始めたコーヒー農園です。2人はこの農園に人生の全てを費やしてきました。その地域では、1950年代からコーヒー生産が盛んで、今では住人のほとんどがコーヒー生産に関わっています。1200m~1600mほどの高い標高と亜熱帯の山の気候は、コーヒー栽培にまさにぴったりの環境です。カップからあふれるさとうきびやはちみつ、レーズンの香りをお楽しみください。

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生産国：グアテマラ
地域：New Oriente, North-West of Guatemala
農園：Hacienda El Guarsin
生産者：Jose and Domitila Corado
品種：Red Catuai
栽培地標高：1200 - 1600 m
精製方法：ウォッシュド

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