

## GUATEMALA

### el tambor

Caramel. That's the best descriptor for the intense sweetness. Vanilla and fudgesicle-like chocolate notes fill the cup. A top Cup of Excellence coffee in 2010.

It's a big, round cup, with prominent acidity. Butterscotch and brown sugar sweetness. As it cools the body becomes syrupy and a cola sweetness comes out. Finca El Tambor is located in Palencia just outside of Guatemala City. The farm was once a mineral mine, before the actual owner bought the land and started his coffee plantation. Coffee in the area is well known for its excellent quality. A participant in the 2010 CoE, Finca El Tambor scored in the top 10 coffees.

Coffee is picked selecting only the ripe cherries. It is then transported to the wet mill where the pulp is removed and then properly selected and fermented. The coffee is then fully washed and sundried. After this, parchment coffee is transported to the nearest dry mill to be hand sorted. The farm has large areas of natural and planted forest as well as water sources, which the owner protects as they serve neighboring communities.



ROAST LEVEL:



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