

COFFEE PROFILE



JOHN BURTON LTD

GUATEMALA

LA COLINA - ANTONIO MEDINA

GUA-03

AVAILABLE IN 69KG BAG

FARM INFORMATION

COUNTRY: Guatemala

REGION: Chimaltenango

ALTITUDE: 1700m ASL

SOIL: Volcanic



HISTORY

La Colina, meaning "The Hill," is named after the elevated terrain on which it is situated—a name chosen by Tony Medina's father. Tony inherited the plot from his father, who divided his farm into smaller sections for each of his children. As a young man with little to his name, Tony worked on various coffee farms to gain experience and knowledge. In 1991, he planted his first coffee tree. Over the years, he gradually increased the number of trees and boosted production. Now, after 25 years, Tony reflects on how his perseverance has paid off, and his dream has become a reality. Ambitious about his future endeavours he plans to introduce a range of coffee varieties and also implement African beds to improve drying and overall quality

COFFEE PROFILE

VARIETAL: Bourbon and Caturra

PROCESS: Washed and sun dried

GRADE: SHB (Strictly Hard Bean)

COLOUR: Green

SCREEN SIZE: 16/18

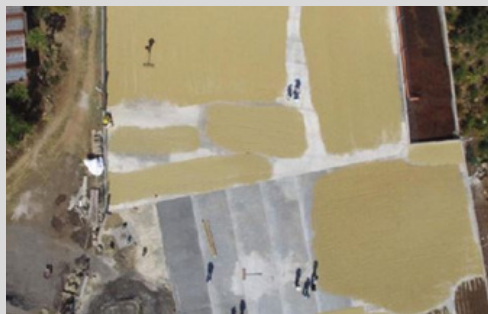
BEAN DENSITY: 75.6

MOISTURE: 11.1%

TASTING NOTES

INTERNAL CUPPING SCORE: 82.75

AROMA OF OAT BISCUIT, CHOCOLATE AND GREEN GRAPE. FLAVOURS OF ROASTED NUTS, CHOCOLATE AND SPICES WITH HINTS OF HONEY AND AN OAKY CHARDONNAY AFTER TASTE. LOW ACIDITY AND MEDIUM BODY.



COFFEE PROFILE



JOHN BURTON LTD

GUATEMALA

LAS BRISAS - MARVIN CARIAS

GUA-17

AVAILABLE IN 69KG BAG

FARM INFORMATION

COUNTRY: Guatemala

REGION: New Oriente

ALTITUDE: 1600/ 1700m ASL

SOIL: Volcanic



HISTORY

Marvin bought his first parcel of land in 1990 and has expanded his holdings as his business grew. He has improved farming practices, replanted trees, and implemented shade management systems. Today, he manages Finca Las Brisas and a wet mill, where he focuses on responsible water use by treating wastewater in eight ponds and recycling clean water to minimize consumption.

This coffee is washed, depulped and fermented for 12 hours. Marvin aims to enhance coffee quality, use more organic fertilizers, and continue growing. His efforts have brought significant benefits to the community, including increased income, job opportunities, and improvements in local infrastructure. His dedication to sustainable practices and community development has greatly strengthened the local coffee economy.

COFFEE PROFILE

VARIETAL: Pache and Catuai

PROCESS: Washed and sun dried

GRADE: SHB (Strictly Hard Bean)

COLOUR: Green

SCREEN SIZE: 16/18

BEAN DENSITY: 80.1

MOISTURE: 11.1%

TASTING NOTES

INTERNAL CUPPING SCORE: 82

AROMA OF SPICED COOKIE, ROASTED NUTS AND STAR FRUIT. FLAVOURS OF VANILLA COOKIE, ROASTED NUTS WITH HINTS OF HONEY AND A LONG CHOCOLATE WITH CITRIC UNDERTONE. LOW ACIDITY AND MEDIUM BODY



COFFEE PROFILE



JOHN BURTON LTD

GUATEMALA

EL MIRADOR - CECI ARMAS

GUA-18

AVAILABLE IN 69KG BAG

FARM INFORMATION

COUNTRY: Guatemala

REGION: Huehuetenango

ALTITUDE: 2000m ASL

SOIL: Volcanic



HISTORY

The Armas family has been producing high-quality coffee with passion and dedication since 1975. Despite losing her husband and facing pressure to sell, Rosalia was determined to keep the farm in the family, knowing they could continue its success. Today, Rosalia oversees the coffee drying process on patios, while her daughter Ceci manages the ecological wet mill on the property. Her grandson Jose, an agronomist, applies his expertise to enhance the farm's productivity.

This family-run farm is committed to producing excellent coffee each year, with a strong focus on environmental sustainability. They prioritize wastewater management and use live barriers and shade trees to prevent erosion. The coffee from this lot is processed at the family's wet mill, which is built to high standards of environmental sustainability.

COFFEE PROFILE

VARIETAL: Bourbon, Caturra, Catuaí and Maragogype

PROCESS: Washed and sun dried

GRADE: SHB (Strictly Hard Bean)

COLOUR: Green

SCREEN SIZE: 17/18

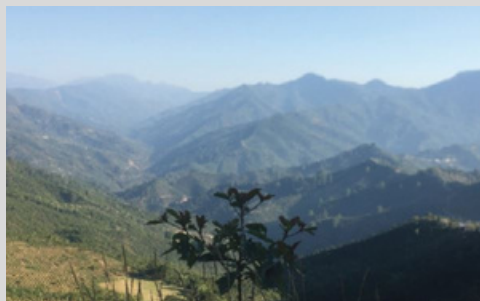
BEAN DENSITY: 76.9

MOISTURE: 11.8%

TASTING NOTES

INTERNAL CUPPING SCORE: 82.75

AROMA OF ALMOND COOKIE, CHOCOLATE BAR AND BERRY TEA LIKE. FLAVOURS OF CHOCOLATE, PLUM AND A TOFFEE UNDERTONE WITH RED APPLE CIDER AFTERTASTE. LOW ACIDITY AND MEDIUM BODY



COFFEE PROFILE



JOHN BURTON LTD

GUATEMALA

EL DURAZNO - OCTAVIO LOPEZ

GUA-19

AVAILABLE IN 69KG BAG

FARM INFORMATION

COUNTRY: Guatemala

REGION: Huehuetenango

ALTITUDE: 2000m ASL

SOIL: Volcanic



HISTORY

Octavio lives with his wife and four children in El Pajal, just outside of San Antonio Huista. They chose coffee as the crop to support their family, despite facing challenges like the high cost of labour. Before coffee, the land was planted with peach trees, which inspired the name of their farm, El Durazno (The Peach).

The coffee is processed on the same day it's harvested. The process begins with washing the cherries to remove any floaters, followed by depulping and fermenting the beans overnight in a cement tank. After the mucilage is washed off, the coffee is then sun-dried for about four days.

COFFEE PROFILE

VARIETAL: Bourbon, Caturra, Catuaí and Maragogype

PROCESS: Washed and sun dried

GRADE: SHB (Strictly Hard Bean)

COLOUR: Green

SCREEN SIZE: 17/18

BEAN DENSITY: 79.1

MOISTURE: 11.2%

TASTING NOTES

INTERNAL CUPPING SCORE: 82

AROMA OF CLEMENTINE, CHOCOLATE AND SPICES. FLAVOURS OF BROWN SUGAR, ROASTED NUTS AND CHOCOLATE WITH A LONG SPARKLING LEMON AND LIME DRINK AFTERTASTE. MEDIUM ACIDITY AND MEDIUM BODY



COFFEE PROFILE



JOHN BURTON LTD

GUATEMALA

EL MATASANO - VELMA ORDINEZ

GUA-20

AVAILABLE IN 69KG BAG

FARM INFORMATION

COUNTRY: Guatemala

REGION: Huehuetenango

ALTITUDE: 1675 to 1800m ASL

SOIL: Volcanic



HISTORY

Velma's farm is named after a large Matasano tree that holds special significance for her. "This tree holds great memories for me. I planted it about 20 years ago with my dad. It carries all of our shared stories," Velma shares.

Growing up, Velma always dreamed of owning land and cultivating coffee. After marrying, she and her husband were able to purchase land and plant coffee. However, in 2016, economic difficulties led her husband to emigrate to the United States, leaving Velma in charge of the farm.

Looking ahead, Velma is eager to further develop her processing methods and continue her education. She still visits the farm during harvest, joining the pickers and carrying out other fieldwork, which helps her stay connected with the needs of the business during its most important time of the year.

COFFEE PROFILE

VARIETAL: Bourbon, Caturra and Catuaí

PROCESS: Washed and sun dried

GRADE: SHB (Strictly Hard Bean)

COLOUR: Green

SCREEN SIZE: 16/18

BEAN DENSITY: 76.4

MOISTURE: 10.9%

TASTING NOTES

INTERNAL CUPPING SCORE: 83

AROMA OF CHOCOLATE, ROASTED NUTS AND ANISE. FLAVOURS OF ROASTED NUTS, ORANGE PEEL AND COCOA AND STARFRUIT WITH A FRESH RIESLING ACIDITY. MEDIUM BODY .

