



Guatemala

Finca El Socorro - Bourbon Espresso

Direct Trade

Country..... Guatemala
Farm..... Finca El Socorro
Varietal..... Bourbon
Altitude..... 1740 Meters
Process..... Wet Mill, Sun Dried

Cupping Profile:

Acidity - 9
Body - 8, Full
Flavor - 9, Black Cherry
Aftertaste - 9, Milk Chocolate
Sweetness - 9, Juicy
Roast - Medium
PT's Score - 92

Finca El Socorro Bourbon Espresso is one of the most balanced Single Origin Espresso's we have encountered. It features notes of juicy black cherry, milk chocolate, and a soft lemon zest. The syrupy body has a well rounded and juicy sweetness.

As a starting point, we use a 20-21 gram dose with a 28-32 second extraction.

Finca El Socorro, owned by Juan Diego de la Cerda and his family, has proven itself to be one of the best coffee farms in Guatemala. In 2011, the Maracaturra variety from El Socorro won 1st place in the Guatemala Cup of Excellence. It took 1st place in the same competition in 2007. Earlier this year, Juan Diego de la Cerda was rewarded again, finishing in the top 5 of the Coffee of the Year competition. Such consistent results made us jump at the chance to try this great coffee.

On our recent visit, we watched as Juan Diego coached the pickers on proper cherry selection and constantly tweaked things in the mill to make sure the pulpers were running at peak efficiency and fermentation times were accurate. Drying at this altitude requires a non-stop attention to detail as the process is slow and even a small rain can damage the already processed parchment. Each night the parchment is swept up and covered to protect it from any rains that may occur. Quality is the highest priority for everyone at Finca El Socorro and that's why we love working with Juan Diego, his family and the staff, at Finca El Socorro.



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