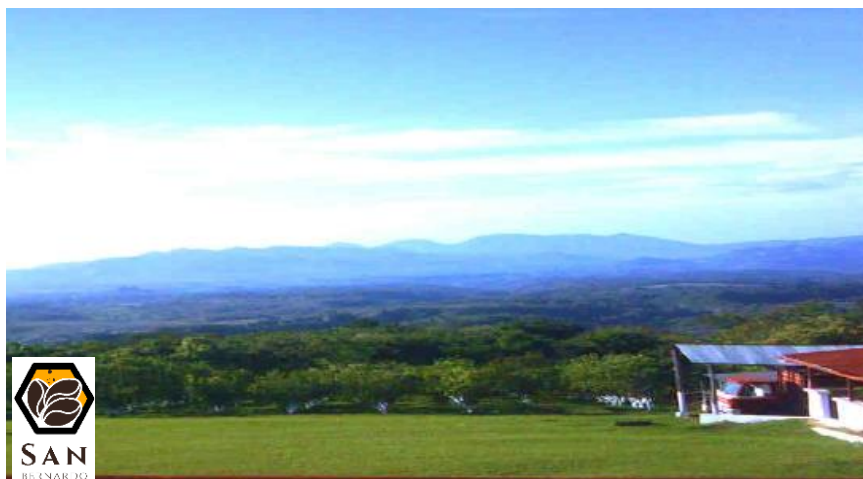


Guatemala, SHB+ Fraijanes Finca San Bernardo



The story of Finca San Bernardo began far away from its current location.

Reginaldo Figueroa, lived on a coffee plantation in Cobán, a region that produced and exported quality coffee to Germany. He grew up in Cobán, surrounded by forests, birds, local languages and the citric, snow white blooms of coffee plantations. After graduating from law school in Guatemala city he married and worked as an attorney and founded Finca San Bernardo in 1967. He did not work alone at the farm. Amparo, his wife, gave her best, with the help of Faustino and Everildo Padilla, who after forty years, continue to work at the farm. Amparo continued managing Finca San Bernardo until her retirement at age 85. Now, the family business is run by the next generation.

Finca San Bernardo can be described as one of the best quality coffee producers and mill processing farms in the region, thanks to generations of knowledge handed down and preserved through practice.

The whole area was originally planted with Nispero, a local fruit tree which shades the coffee trees.

ORIGIN

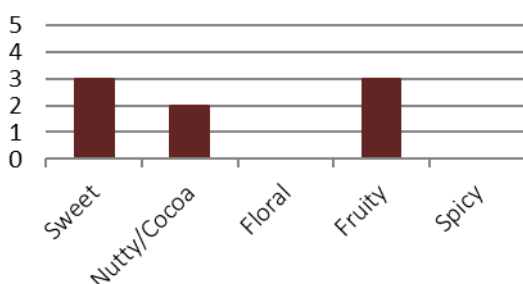
Country	Guatemala
Location	Fraijanes
Growing altitude	1350-1375 mts asl
Topography	Mountains
Soil type	
Climate	

COFFEE

Variety	Bourbon and Typica
Harvest method	Handpicked.
Harvest period	November to March
Screen size	not defined.
Milling process	Fully washed
Drying	Sun dried
Bag size	69kg

CUP PROFILE AND TASTING NOTES BOURBON

Aroma	Prunes, chocolate
Flavor	Milk chocolate, prunes, Citric notes
Body	smooth
Acidity	soft citric
SCA score	83.75



CUP PROFILE AND TASTING NOTES TYPICA

Aroma	Caramel, orange
Flavor	Slightly floral, orange, caramel
Body	smooth, silky
Acidity	juicy
SCA score	85.25

