

GUATEMALA SAN JULIAN

REGION	Santa Ana Volcano
VARIETY	Bourbon, Pacamara
PROCESS	Washed & patio dried
ALTITUDE	1,650m metres
OWNER	Juan Francisco Menéndez

CUPPING NOTES

Caramel
Sugary
Grape

San Julian is lot number 18 in the 2011 Guatemala Cup of Excellence program.

The Cup of Excellence an award given out for top coffees. These awards come from a strict competition that selects the very best coffee produced in that country for that particular year. These winning coffees are chosen by a select group of national and international cuppers and are cupped at least five different times during the competition process. Only coffees that continuously score high enough are allowed to move forward in the competition. The final winners are awarded the prestigious Cup of Excellence and sold to the highest bidder during an internet auction.

The coffee plantations at San Julian begin at around 1670 meters above sea level. This beautiful state is located in Palencia, 40kms from Guatemala city.

San Julian was bought and started from scratch in 2000. It is the first generation that currently manages the coffee farm, but the fourth generation involved in manufacturing and repairing coffee processing machinery for harvesting and exporting in Guatemala.

There is a small wet mill on the farm, and a small dry mill at Talleres Ruttimann in Guatemala city. The coffee is strictly sun dried.

Regarding quality, different picking techniques are being introduced to ensure that only high quality beans are selected from each coffee tree. The machinery is constantly checked on both the wet and dry mill. The farm also recently tiled the wet mill to enhance quality.