



# GUATEMALA

## Finca Bremen

### Washed | Organic

The coffee farm Finca Bremen was founded almost 130 years ago by Roberto Thomae and is now in the third generation of the family. The sustainable cultivation of coffee and in particular the organic quality is essential for them. The farm is located in the Baja Verapaz region, where varieties such as Bourbon, Caturra, Sarchimor, and Anacafe 14 are grown. The limestone soil gives rise to a very special cup profile. The coffees grow at an altitude of about 1300 meters on average.

## REGIONAL

## QUALITY

**Country** Guatemala

**Region** Baja Verapaz

**Coffee farm** Finca Bremen

**Ref. No.** P10930

**Coffee type** Arabica

**Crop** 2022/23

**Harvest time** Nov. - Feb.

**Altitude** 1300m

**Varieties** Caturra & Catuai

**Processing** Washed

**Soil type** Loamy soil

## GREEN GRADING

**Moisture** 10.10%

**Odor** clean

**Colour** bluish-green

**Defects** 0-3 defects

**Screen Size** SHB 16+



**TOUTON**

— SPECIALTIES COFFEE —

## CUPPING

### CUPPING SCORE

84 (TSP Q-Arabica Grader)

### CUP PROFILE

almond | biscuity | dark  
caramel | milk chocolate

### ACIDITY

6

### BODY

7

### FLAVOUR

6

## ESPRESSO

### CUP PROFILE

chocolate | almond | berry

### ACIDITY

7

### BODY

6

### FLAVOUR

7