

GUATEMALA: BLUE AYARZA

Natural (GrainPro/ECOTACT)

Mango, star fruit, dark chocolate



THE CUP

Body



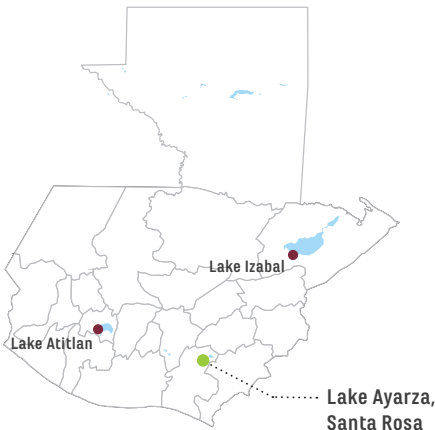
Acidity



SCA Score



Flavour: Sweet fresh fruit, mango, star fruit, chocolate and a creamy body.



Producer: Various Small holders

Region: Ayarza – Santa Rosa

Farm Size: 1ha (avg)

Processing: Natural

Grade: SHB EP

Screen Size: 15+

Altitude: 1,400 - 2,000 masl

Varietal: Catuai, Anacafe 14, Pache, Bourbon, San Ramon

Harvest: December - April

Producer Spotlight

Arnaldo López [56] is one of the many producers we work with at Ayarza cherry mill and has been involved in coffee production business his entire life. His father took him into the field to plant coffee trees as a child. Now Arnaldo has five children of his own and the cultivation of coffee has provided a platform for the family to grow and improve their quality of life.

Arnaldo farms 12.6ha of land and production has varied greatly over the years. Like many farmers in this current crop the volume is down compared to prior years. Two factors have driven this decrease - large crops from the year before and disease attacking some of the traditional varieties. The new varieties (Anacafe 14 and others) that are being planted have shown more production and disease resistance. Arnaldo has pushed through these adversities with the financial support of a livestock trade and an extra income from the small supply store run by his wife Alicia Trigueros.

The Art of Production

How do you pick the best coffee to use for a natural? We believe that the cherries for natural processing need to come from high altitudes and employ near-perfect pickings which is why our sourcing is focussed on local small batch deliveries from trusted partners who provide us with consistent high quality ripe cherry.

While there is an abundance of quality cherry in the region and a few areas that reach 2,000 meters altitude, the terrain is not ideal for processing naturals. Ayarza is remote and rough with almost no flat land available. For this reason we transport selected cherries to the neighbouring region of Amatitlan. This region was famous for coffee production many years ago but the climate has changed and the conditions here are now ideal for the processing of Naturals. The sun is hot, but the breeze keeps the temperature under control.

We start with the cherry in a depth of 4-6 inches and turn it often during the day. Over the first few days the coffee turns from red or yellow to a deep purple then black. We finish the drying in a mechanical drier for a few hours. This avoids a common challenge in sun dried naturals where the coffee re absorbs humidity in the morning then dries during the day and repeats until there are a few days of strong sun. We also find that the acidity is improved when finished in a drier (and it reduces the risk of the coffee getting caught in an untimely rain shower!)

The Region

The region of Ayarza is a special one, landmarked by the drastic landscape and cold blue water from the Laguna de Ayarza and Laguna Azul. The lake was formed by two massive volcanos that collapsed and formed a large crater. The legends surrounding this lake are numerous and the bottom has never been found. There is a large white rock of a petrified woman who didn't follow the orders of Jesus. In short, there are simply too many good stories about Ayarza to do it justice!

Olam Guatemala always knew the region had massive potential to produce specialty coffee, but the cups that we found were usually solid but unsurprising. Two years ago we rented a wet mill at 1,500 meters on a RFA certified farm. The quality coming from our washed coffee was much better than we expected. Next we tried some naturals by buying cherry in Ayarza and transporting it to a region that had plenty of patios and good wind for drying. Lastly we tried honey process.

For this 19/20 harvest we are doing our classic processes: washed, natural and honey. We are also testing the boundaries of processing with anaerobic fermentations and carrying out a set of 10 experiments, with extended fermentation times.



Olam Specialty Coffee - East Coast: (914) 920 2710

292 Westminster St., 4th Floor, Providence, RI 02903

Olam Specialty Coffee - West Coast: (707) 431 9500

118 Matheson st. 3rd Floor, Healdsburg, CA 95448

Email: sales-osc@olamnet.com **Web:** olamspecialtycoffee.com