

OCTOBER 2022



SAN CARLOS



SPECIALTY COFFEE IS A PRODUCT OF collaboration: between producers and mills, importers and exporters, cafés and baristas. This is why we are passionate about relationships and celebrating all those who contribute to our craft. As you enjoy a cup of Guatemala San Carlos, we wish to share more about Jorge Alberto Zamora and our partners at Los Volcanes.

For more than 50 years, Jorge Alberto Zamora has managed three historic farms in Antigua, Guatemala, including Finca San Carlos. The Bourbon variety that is present today are the same Bourbon varieties planted on these estates 80 to 100 years ago, their age and longevity exemplifying how well the farms have been managed. Locally, the farm is renowned for its lucrative harvest season, which can be up to three months longer than other farms in the region. After harvest, the coffee cherries from San Carlos are processed by Los Volcanes.

The cupping lab on the mill, led by cupping champion Carolina Franco, evaluates each lot and provides feedback to farmers like Jorge, continually improving quality and consistency. The mill then exports the coffee for the farms, giving them access to the specialty market and helping them get higher premiums. Meanwhile roasters and importers are connecting to consistent, quality coffee farms. This is a great example of mutually beneficial partnerships, and Blueprint is proud to support this effort through our green coffee purchases.

This year's offering from Finca San Carlos is medium bodied with only a slight acidity. Expect a candied citrus, sweet graham, and nougat.



PHOTOS: Chery Denny, Blueprint Coffee
ABOVE: Chery Denny (right), Green Buyer for Blueprint Coffee, visits Jorge Alberto Zamora at Finca San Carlos.

OCTOBER 2022



SAN CARLOS



COUNTRY:	Guatemala
PRODUCER:	Jorge Alberto Zamora
REGION:	Antigua
ALTITUDE:	1500 – 1800 MASL
PROCESS:	Washed
HARVEST:	January – March 2022
VARIETIES:	Heirloom Bourbon, Catuai, Caturra
SOURCING PARTNERS:	San Carlos (farm) Falcon (importer) Los Volcanes (mill & exporter)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16.5
ESPRESSO RATIO:	1: 2.25
WE TASTE:	candied citrus, sweet graham nougat

BODY ● ●
SWEET ● ● ●
BRIGHT ● ●



ABOVE: Pickers hand sort coffee cherries they have freshly harvested as a first step to ensure quality and consistency.