

NOVEMBER 2021



SANTA ISABEL



SANTA ISABEL IS A MASSIVE FARM LOCATED in the Cobán region of Guatemala. This cloud-blanketed forest farm spans over 70 hectares, or approximately 173 acres of coffee growing land. Its sister property, Finca San Lorenzo, is located a few miles away and represents another 80 hectares of coffee. Both farms are owned by Luis “Wicho” Valdés III: a third-generation producer and respected leader in the Cobán coffee region.

Understanding the complexity of coffee farming is important to convey the quality achieved at Finca Santa Isabel. Work that occurs before and after harvest is immense and involves a staff of managers, 50 farmers, and 500 harvesters. The team works year-round to prune shade trees, terrace the land to prevent topsoil erosion, and sample foliage on a combined 162 hectares of farm land. This is a lot to manage to say the very least. Cobán is also a humid climate with constant rainfall, which increases the difficulty of processing and maintaining quality.

Wicho’s staff uses multiple approaches to process and dry the coffee in its forest home, where the average humidity is 70%. These methods include planting the coffee in terraces on steep areas, which allows rainwater to drain, as well as drying the coffee on raised beds and through machine drying. The result is a selection of high-quality coffees with their own distinct profiles.

This offering was created by blending different lots from Santa Isabel with harmonious floral qualities. Anticipate a sweet, funky coffee with notes of sugar cane, chocolate, papaya, and grapefruit.



PHOTO: Los Volcanes
ABOVE: Luis “Wicho” Valdés III is the third generation producer of Finca Santa Isabel.

NOVEMBER 2021



SANTA ISABEL



COUNTRY:	Guatemala
PRODUCER:	Luis "Wicho" Valdés
REGION:	San Cristobal, Cobán
ALTITUDE:	1400 — 1500 MASL
PROCESS:	Washed
HARVEST:	Nov. 2020 — Apr. 2021
VARIETIES:	Caturra, Catuai, Bourbon
SOURCING PARTNERS:	Los Volcanes (Farm Group) Falcon (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16.5
ESPRESSO RATIO:	1: 2.25
WE TASTE:	stonefruit, sugar cane, papaya, funky, chocolate, grapefruit

BODY ● ●
SWEET ● ● ●
BRIGHT ● ●



PHOTO: Los Volcanes
ABOVE: Wicho Valdés processes coffee from his farms into parchment at the Santa Isabel mill.