

AUGUST 2019



FINCA ESPERANZA



WRITING ABOUT FINCA ESPERANZA

can feel repetitive to me as Blueprint enters into our fourth year buying coffee from the Vizcaino's. Considering we frequently purchase multiple lots each year, their story is familiar to a lot of our customers. However, it's a good moment to reflect upon the fruits of our partnership. Ana and her crew at Esperanza have been fearless and energetic in confronting the challenges of organic farming.

What I have experienced is a wonderful friendship and partnership maturing out of our work together. Nonetheless, there have been struggles and successes. The goal of Blueprint's approach is that we work to help build a stronger partnership out of the struggles. Therefore, the love and mutual respect we have for each other is what I would consider our greatest outcome.

I'm impressed with the continued focus on organic coffee by Ana and her crew. This focus continues despite pressure from Coffee Leaf Rust, unpredictable and extreme weather conditions, and opinionated coffee roasters.

Blueprint Coffee has supported their organic farming efforts through soil health and compost training. As Esperanza sought to control their processing, we helped them through the construction of their new mill, "Beneficio Don Chilo." We also supported the design and training of their new solar drying house. Finally, this harvest is the first full harvest without learning how to manage the new mill and solar drying house. With this perspective, enjoy the new fruits of our now budding collaboration.



WORDS & PHOTOS: Andrew Timko
ABOVE: A beautiful sunset over Finca Esperanza.

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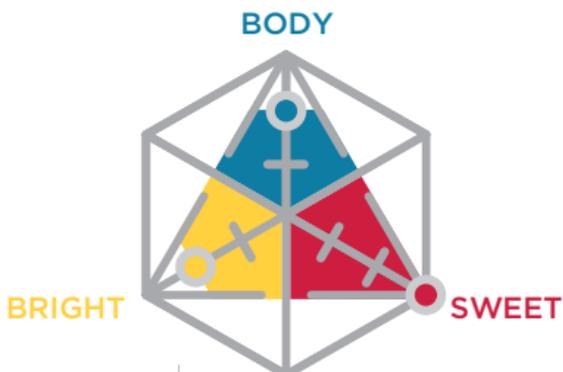
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COUNTRY:	Guatemala
REGION:	C. Pecul, Suchitepéquez
ALTITUDE:	1300 - 1400 MASL
PROCESS:	Washed
SOAK:	24hr. w/ CIMA yeast
DRYING:	Solar House
HARVEST:	Nov. 2018 - Feb. 2019
VARIETY:	Catuai
SOURCING PARTNERS:	Finca Esperanza (farm) Two Birds (importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	orange, molasses, brown sugar, spice



ABOVE: The team at Finca Esperanza poses for a photo in the newly constructed drying house.