

## Daily Blend No.1 / Automatica Blend (Component)



### Guatemala SHB (Antigua) - (69Kg)

#### Antigua Acate Estate

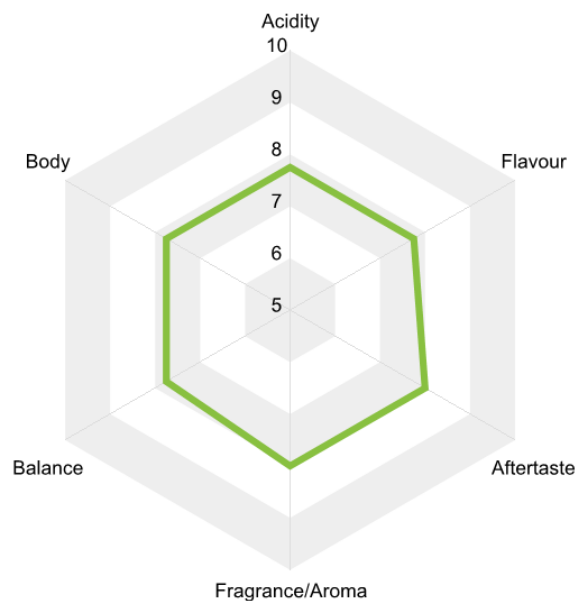
Region	Antigua	Screen Size	15 / 17
Altitude	1500 - 1700 metres above sea level	Process Method	Fully Washed
Soils	Rich volcanic soil with high pumice content	Packaging	Hessian Sacks
Grade	Strictly Hard Bean - European Preparation	Exporter	Camec, S.A.

#### Coffee Profile

Lot Number	11/0655/1	Screen Percentages	86% - 17
Varietal	Bourbon interspersed with Caturra and Catuai cultivars		12% - 15
Crop Year	2015/2016	Tasting Notes	Blackcurrant and honey upfront. Nippy lemon acidity going into a chocolate, cream and honeycomb finish.
Appearance	Greenish	Optimal Roast	Suits a light-medium roast.
Bean Density	70.3 Kg/hl	Cupping Score	Internal Score: 84.75
Moisture Content	11.1%		

#### Flavour Profile

Fragrance / Aroma	8
Flavour	7.75
Aftertaste	8
Acidity	7.75
Body	7.75
Balance	7.75





## Background

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Acate Estate is a blend of coffees from the region of Antigua, Guatemala. The estate is named after Acatenango, one of three volcanoes that surround the area. The climate in this area is mild with a median of 22 Degrees Celsius all year round. The valley is protected from the north winds by the mountains and volcanoes that surround Antigua. The coffees that make up Acate Estate are grown at 1500 MASL and above.

The rainy season lasts for six months starting from May to October, and the dry season from November to April. The annual rainfall is usually between 1200 and 1500 millimetres. The volcanic soil is very rich in minerals and nutrients and it is believed that this region and the valley used to be a lake. The coffee variety in the region is mostly bourbon. All the coffee is shade grown under gravilea trees and hand-picked, selected only when ripe, before being delivered to La Esperanza wet mill located in the outskirts of Antigua.