



# GUATEMALA FINCA MEDINA SHB WASHED

Finca Medina, a beautiful flat farm that sprawls over 100 hectares in the Guatemalan region Antigua, Sacatepéquez, is led by its general manager Jorge Bolaños, better known as “Coco”. Within the Medina farm, information e.g., about the year of planting, is available for each lot. Besides the cherries of Finca El Portal – another farm managed by “Coco” – and Finca Medina, 400 small and medium producers deliver their cherries to the mill located inside Finca Medina. All the delivered coffee is fully traceable per lot, farm, producer, and variety. Once the cherries are depulped, they rest in fermentation tanks for 12-15 days, depending on the water temperature and climate. Afterwards, the coffee is spread on the patios to dry. Finca Medina is well-advanced in terms of sustainability. Besides producing their own organic fertilizer, the farm has developed an irrigation system from recirculated water that is used for the wet mill.



## QUALITY

**Country** Guatemala  
**Region** Antigua  
**Coffee farm** Finca Medina  
**Producer** Jorge Bolaños alias “Coco”  
**Ref. No.** P10974

**Coffee type** Arabica  
**Crop** 2023  
**Harvest time** Jan. - April  
**Harvest method** Picking  
**Altitude** 1500 masl  
**Varieties** Caturra & Bourbon  
**Processing** Washed  
**Soil type** Loamy soil  
**Irrigation** Natural rainfall

## CUP PROFILE

peach | milk chocolate | mandarin & orange |  
roasted almond | nougat | red grape

## CUPPING SCORE

84.75 (TSP Q-Arabica Grader)

## GREEN GRADING

**Moisture** 10,30%  
**Odor** clean  
**Colour** blue-green  
**Defects** 0-4 defects  
**Screen Size** SHB 16+

### ACIDITY

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### BODY

8

### FLAVOUR

8

# EXCLUSIVE COFFEE



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