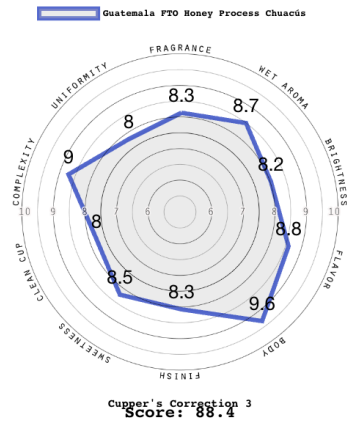




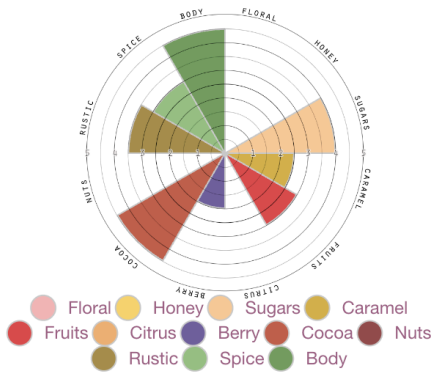
Guatemala FT0 Honey Process Chuacús



FULL CUPPING NOTES

This honey lot of "Chuacús" has some of the same fruited appeal as the dry process offering we just sold out of, but with more of a bittersweet base to help balance things out. The fragrance has a pungent sweetness of burnt sugars at City+, with notes of date, and chocolate strawberry, as well as a smattering of dark cocoa powder. The wet aroma has a strong presence of honey, with fragrant whole spices, and hints of rustic dried fruits. In the hot cup, heavy bittering chocolate packed the front end of City+/FC, followed by rustic dried fruits, like raisin, prune, and musky types like plantain and papaya. An acidic impression is felt, crisp and a bit like fruit juice, but not the feature that stands out. It's thick body of Chuacús that is so compelling, and ensures that bittersweetness and fruits linger long in the aftertaste. The cup aroma has a sprinkling of clove spice that contrasts bittering Baker's chocolate in the finish.

GUATEMALA FT0 HONEY PROCESS CHUACÚS



SPECS

Region	Chuaquenum, Joyabaj, Quiche
Processing	Honey Process
Drying Method	Patio Sun-Dried
Arrival date	June 2025 Arrival
Lot size	30
Bag size	69 KG
Packaging	GrainPro Liner
Certifications	 
Cultivar Detail	Bourbon, Caturra, Catuai
Grade	SHB
Appearance	.9 d/300gr, 15-17 Screen
Roast Recommendations	City+ to Full City+
Type	Organic/Fair Trade Cert.

sweet maria's

Guatemala FT0 Honey Process Chuacús

Intense bittersweetness gives way to rustic dried fruits, raisin, plantain and papaya, a sprinkling of spice, baking chocolate, thick body, and a long, lingering aftertaste. City+ to Full City+.