

# Community Blend

## Finca Gascon

### White Flag Coffee



## Flavour Description

Cinnamon, Chocolate & Caramel

## Process Description

Finca Gascon works with passion and motivated by quality!

This coffee is picked and selected before depulping. After the coffee has been depulped, its transfer to fermentation tanks where it will be there for 36/42H depending on the weather. After its move to water channels where they will remove all the mucilage and then introduced into another tank in order to slow down the fermentation for 24H.

During the drying process is moved to covered patios where it will dry for around 12 days.

## Facts

**Name:** Finca Gascon

**Producer:** Felipe Contreras

**Region:** San Juan Gascon, Antigua Guatemala

**Altitude:** 1600-1800 masl.

**Varietals:** Catuai

**Process:** Washed

**Harvest:** February - May

## Contact

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