

Marco Cadena - Finca La Estancia - Guerrero - Anaerobic

Marco Antonio Cadena Solis is the owner of Finca Estancia, a 40-hectare farm located in the city of Atoyac de Alvarez in Mexico's Guerrero region. An established cover of tropical rainforest flora provides a natural shade element to roughly half of the farm area, which is planted with 60,000 Tipica, Bourbon, Caturraa, Oro Azteca, and Colombian-variety coffee trees. For this specific lot, Marco harvested only the ripest cherries and stored them in sealed tanks without any water for an average period of 92-120 hours. After this, the coffee was transferred to a patio and dried as a Natural for a period of 17-20 days. Throughout the drying period, the coffee was moved daily.

ID# 17728

Origin	Mexico
Region	Atoyac de Álvarez, Guerrero
Farm	Estancia Arabica, Tipica, Oro Azteca, Caturra, Bourbon, Colombia
Variety	
Altitude	1,150 masl
Proc. Method	Anaerobic Natural
Harvest Schedule	December to March

The Cup

" Sweet and smooth with big boozy, fruit acidity; rose, ripe berry, chocolate, winery cacao, strawberry and cascade hops flavors."

Gallery

Marco Cadena - Finca La Estancia - Guerrero - Anaerobic

