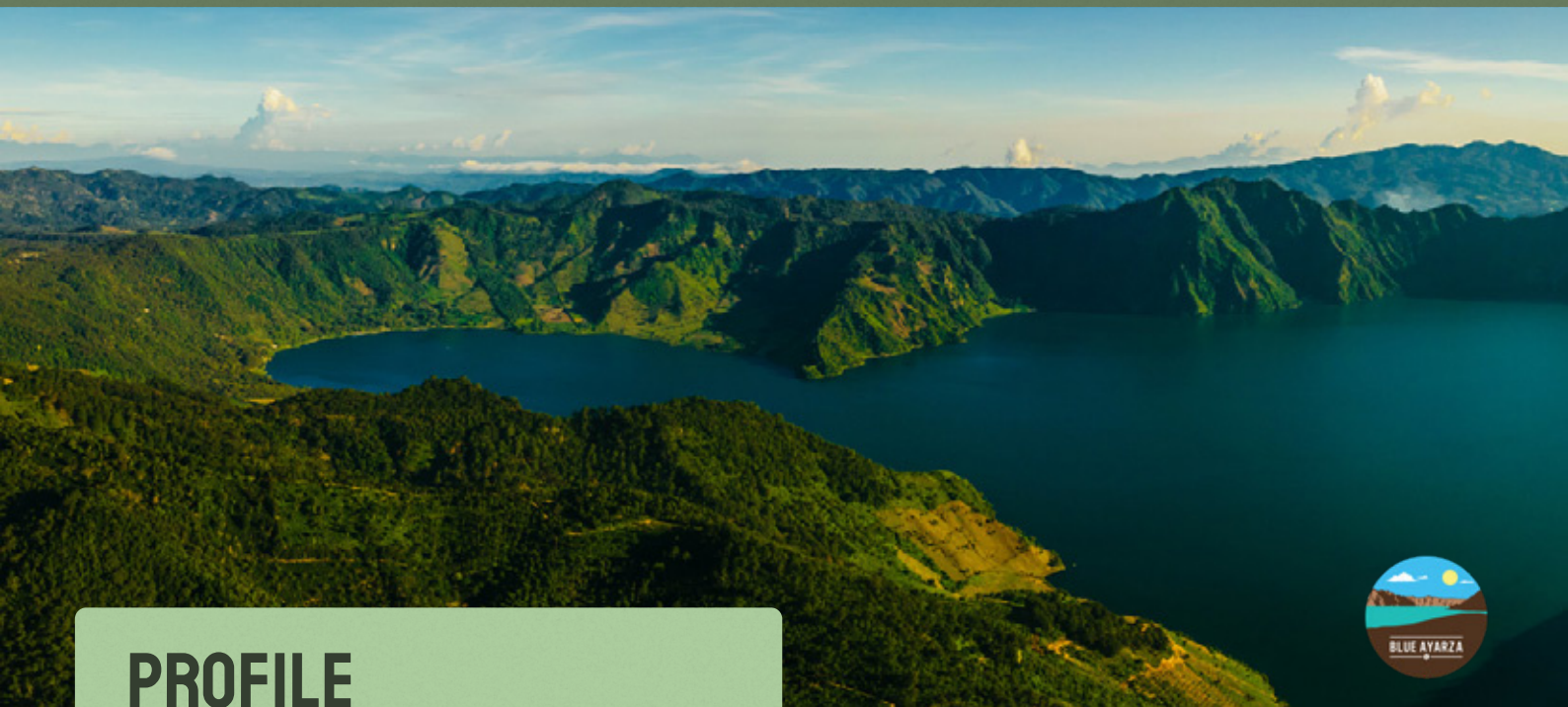


# GUATEMALA: BLUE AYARZA

**Process:** Washed. Carbonic Maceration. Natural. Honey. Wet Hulled



## PROFILE

**Producer:** Various smallholders

**Region:** Ayarza – Santa Rosa

**Farm Size:** 1ha (avg)

**Process:** Washed. Honey. Natural.  
Carbonic Maceration. Wet Hulled.

**Grade:** SHB EP

**Screen Size:** 15+

**Altitude:** 1,400 – 2,000 masl

**Varietal:** Catuai, Anacafe 14, Pache,  
Bourbon, San Ramon

**Harvest:** December – April

## THE CUP

**BODY**



**ACIDITY**



**SCA SCORE**



83-85



**Flavor:** Sweet tartaric acidity and a  
milk chocolate cup with a crisp finish.







## ART OF PRODUCTION

The focus of the producers in the Santa Rosa region is to produce and sell cherry, unlike Huehuetenango which sells coffee only as processed dry parchment. As with origins around the world: you can't talk about coffee without talking about culture and how that blends with the environment.

The region of Santa Rosa has the perfect amount of rainfall to produce coffee (1,600 - 2,000 mm/year), which conveniently falls mostly when the coffee needs it to grow. During the harvest the region is very dry. This gives the coffee a chance to ripen slowly on the tree and the farmers a chance to pick it with little threat from the rain. Small farmers do not have a micro-wet mill in house to process their own coffee and during the harvest season water is scarce, hence the coffee culture is one of selling cherry to one of the few wet mills to process their coffee.

## THE REGION

The region of Ayarza is a special one, landmarked by the drastic landscape and cold blue water from the Laguna de Ayarza and Laguna Azul. The lake was formed by two massive volcanos that collapsed and formed a large crater. The legends surrounding this lake are numerous like the one that says the bottom has never been found. There is a large white rock that resembles a petrified woman who didn't follow the orders of Jesus. In short, there are simply too many good stories about Ayarza to do it justice!

Covoya Guatemala always knew the region had massive potential to produce specialty coffee, but the cups that we found were usually solid but unsurprising. Four years ago we rented a wet mill at 1,500 meters on a RFA certified farm. The quality coming from our washed coffee was much better than we expected. Next we tried the honey and meceration processes.





## PROCESS, RECIPE & CUP

### WASHED

Picked ripe with less than 3% of greens, floated, de-pulped, and screen sorted to remove any remaining under-ripes, then fermented for 14 hours using a Fermaestro to determine the end of the fermentation. Then washed, dried on the patio and finished in a mechanical drier.

**Cup:** Sweet tartaric acidity and a milk chocolate cup with a crisp finish

### HONEY

On the second half of the harvest when there is more space on the patio and only the highest altitudes are left picking we start the honey process. We depulp the cherries with a special depulper which uses no water. From there the pulped coffees are placed on the patio to start drying. The first few days we don't touch them until they show little dry crystals on the parchment skin. Then we turn them more and more as they continue to dry until they finish on the patio.

**Cup:** Warm milky sweet with stone fruit notes and a long finish

### NATURAL

The best cherries from small holders in the region delivering coffee in their own pickup trucks. Cherry is sent to Amatitlan for drying, the coffee starts for 10 days on the patio. To finish the coffee is mechanically dried for 5-10 hours.

**Cup:** Sweet fresh fruit, mango, star fruit, chocolate and a creamy body

### CARBONIC MACERATION

Process borrowed from wine production, cherries spend 40 hours fermenting anaerobically, then they are sun-dried on the patio for one or two weeks

**Cup:** Fresh white grape juice with brilliant tartaric acidity and lush body with hints of rum.

### WET HULLED

Originally, this process is used in Indonesia, the coffee is hulled when is in wet parchment, this modifies the cup profile, enhancing the flavor and the body. The main reason for roasters to buy this type of coffee is the body.

The total process can take 3-4 days to complete. After one month this process shows all the characteristics.