

グアテマラサンタロッサ Guatemala Santa Rosa



海拔1,400メートル以上にある、グアテマラはサンタロッサ県アヤルザ地区には2つの巨大火山の活動によって形成されたアヤルザ湖があり、透き通った青い水で有名です。降水量が年間1,600~2,000mmあり、同時に山々、火山土壌、といったコーヒーチェリーの栽培に理想的な条件が揃った場所といえます。

そんな理由からたくさんのスペシャリティーコーヒーが生産され、国の経済を支える重要な要素となっています。

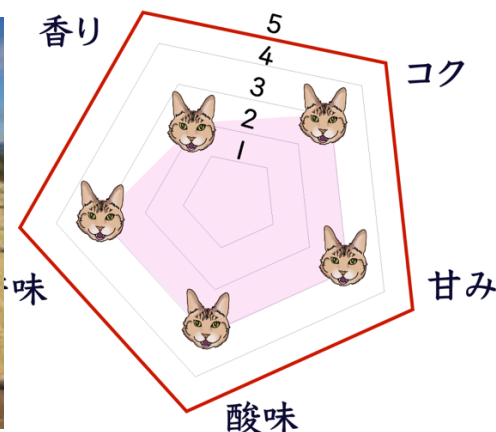
Qグレーダーについてはブラジルクイーンショコラのページでご紹介していますが、こちらのコーヒー豆もQグレード認証を受けており、画像が左が証書です。

バターのようなコクに甘味のある酸味（オレンジ系）と、ミルクチョコレートの様な口当たりが特徴です。

焙煎士コメント：甘味のある酸味とミルクチョコレートの様な口当たり

Q ARABICA SAMPLE #614786

85.00	Q Arabica Certificate Sample #614786	
Sample form Received a Q Arabica Certificate.		
SAMPLE INFORMATION		
Country of Origin	Guatemala	Number of Bags
Farm Name	FINCA BLANCA	Bag Weight
Lot Number	19515279	In-Country Partner/Association
Request a Sample	MEMBERFICO LAS AMERICAS	Harvest Year
Species	Arabica	Grading Date
ICO Number	19515279	Grading Date
Company	CAJAM AGRO GUATEMALA	Owner
Altitude	1700	Variety
Region	Santa Rosa	Status
Processor	MILLO CHER	Processing Method
CUPPING SCORES		
Aroma	7.67	Uniformity
Flavor	8.00	Clean Cup
Aftertaste	7.50	Sweetness
Acidity	7.50	Overall
Body	8.00	Defects
Balance	7.83	Total Cup Points
GREEN ANALYSIS		
Moisture	11.3 %	Color Green
Category One Defects	Full defects	Category Two Defects
Quantity		
CERTIFICATION INFORMATION		
Expiration	February 23rd, 2024	
Certification Body	Association Nacional Del Café	
Certification Address	CARTE 0-55, Zona 14 Guatemala City, Guatemala 1014	
Certification Contact	Rayen Olivares	



Lake Ayarza, formed by the activity of two giant volcanoes, is located in the Ayarza district of Santa Rosa in Guatemala, and is famous for its crystal clear blue water. The area has ideal conditions for growing coffee cherries, with annual rainfall of 1,600 mm to 2,000 mm, as well as mountains and volcanic soil.

For this reason, many specialty coffees are produced and are an important element supporting the country's economy.

As introduced on the Brazil Queen Chocolat page, this Guatemala Santa Rosa coffee beans have received Q grade certification - the image on the left is the certificate.

It is characterized by a butter-like richness, sweet acidity (orange-based), and a milk chocolate-like texture. Roaster comment: Sweet sourness and milk chocolate-like texture