

**LAS
SONAJAS**

NECTARINE • LEMON BAR • HONEY BLOSSOM

LIGHT **DARK**

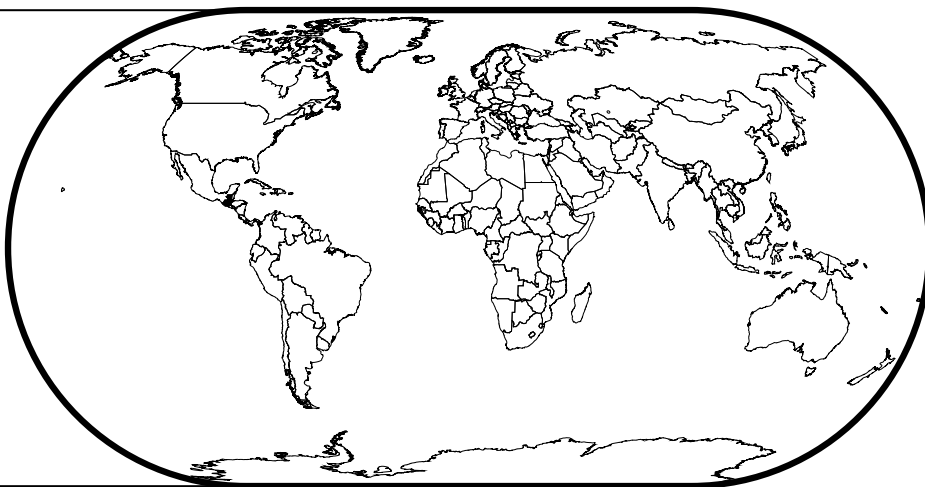
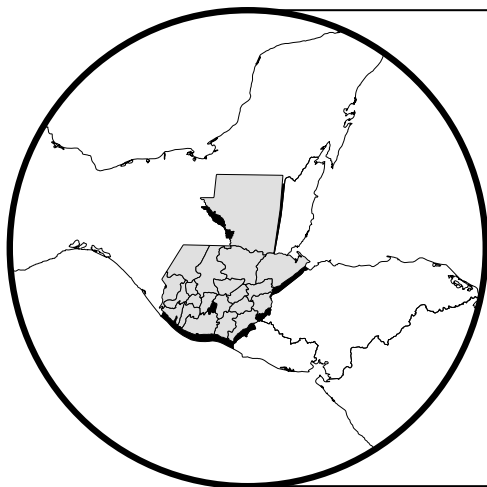
ORIGIN // GUATEMALA
REGION // ANTIGUA
PRODUCER // VARIOUS
VARIETY // VARIOUS
ELEVATION // 1,500 - 2,000 M.A.S.L
PROCESS // WASHED

CONNECT

In 2015 Cat & Cloud owners Chris, Jared, and Charles visited their friend Luis Pedro Zelaya Zamora at his famed Bella Vista coffee mill where Las Sonajas is processed, and fell in love with its deep yet approachable profile. Since then, we have offered this coffee each year as a staple on our menu. We created the name to represent all the lots that contribute to the Bella Vista Mill, it became our way of supporting multiple producers in Antigua when we were first getting started. Las Sonajas is a collaboration of 16 separate producers who grow coffee over 1,700 meters up on the side of the Agua Volcano just outside of Antigua in the Hunapu subregion. It is a coffee with depth, complexity, as well as approachability for most coffee drinkers.

EXPERIENCE

Delicate stone fruit, bright citrus pastry, and nuanced sweetness make Las Sonajas another winning cup this year. The first sip is like that first bite of a ripe nectarine. The sweetness of that juicy summer fruit is quickly cut by the combination of bright creamy tang of a powder sugar coated lemon bar, before layering in the delicate floral finish of honey blossom. Las Sonajas is an excellent coffee for someone looking for an easily drinkable coffee with some slight complexity.



REGION:
ANTIGUA

**PROCESSING
METHOD:**
WASHED

Antigua sits in the shadow of three volcanoes, including the very active Fuego Volcano. It's that same volcanic ash that contributes to the incredible minerality of the soil, and in turn, the beautiful chocolate and citric characteristics of the coffee. Their holistic approach to farming has lead them to removing all herbicides and pesticides from the farm and plant native plants throughout the farm to aid in soil nutrients. These types of projects create a sweet, clean and juicy coffee profile and make farming more sustainable.

Washed coffees in Guatemala are first de-pulped to remove the fruit from the seed. Mucilage remains on the seed and a fermentation process is used next to remove the mucilage. After the mucilage is removed, the coffee seeds are washed and then laid out to dry on cement patios. They are frequently monitored and moved with wooden handles to create an even drying. This step creates more stability when the coffee is fully dried, giving the green coffee a longer shelf life.

DEEP DIVE

The Hunapú producer group is a collection of producers who are known to grow some of the best coffee in Antigua. The name of the producer group, Hunapú, is the local indigenous name for the nearby volcano, Volcán de Agua. The producers themselves all reside on the lower to mid altitudes of the actual volcano. There are many coffee producers in this area with small plots of land who bring their fresh crop to the Bella Vista coffee mill for processing and export.

NOTES: