

LA FOLIE

CLEMENTINE • MAPLE SYRUP • DARK CHOCOLATE

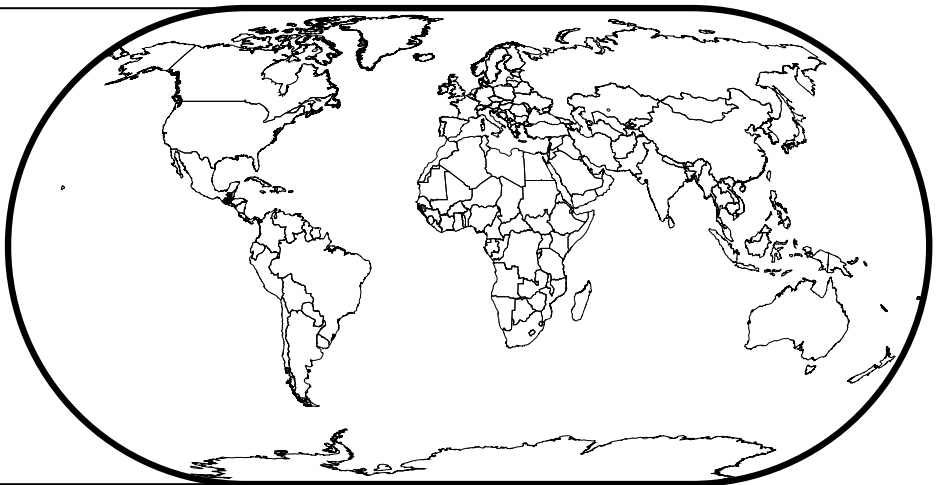
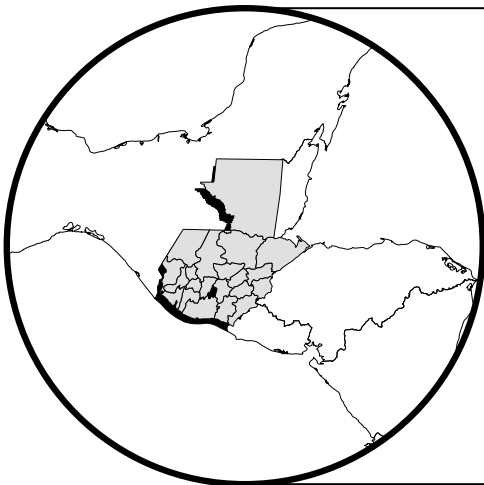
ORIGIN // GUATEMALA
 REGION // ANTIGUA
 PRODUCER // LA FOLIE
 VARIETY // BOURBON, CATUARRA
 ELEVATION // 1,500 - 1,800 M.A.S.L.
 PROCESS // WASHED

CONNECT

La Folie is one of the most illustrious coffee farms in Antigua, Guatemala. The property has been cultivating coffee for 50 years, meticulously caring for the plants to ensure they produce the highest quality. Mary Anne de Urruela owns the property, but since 2003 the farm has been managed by Luis Pedro Zelaya Zamora. The harvested cherries are brought to Zamora's Bella Vista processing facility for the wet and dry milling, the processed cherries then get sorted into lots based on the day harvested, variety, and elevation. La Folie continues to improve its processing techniques, with the most recent addition being greenhouses for drying. Drying the de-pulped washed coffee in greenhouses allows it to dry gradually in a controlled environment, and ensures a high level of consistency. Coffee from La Folie is consistently delicious, and we are excited to have it in our lineup!

EXPERIENCE

Bursting with citrus, syrupy sweetness, and perfectly balanced cocoa, this year's La Folie is another winner. Clementine wakes up your palate with punchy brightness before dropping into the rich, caramel-like taste of Maple Syrup. Bakers Chocolate settles in the finish, bringing in the perfect balance of intensity to the otherwise sweet cup. This coffee is on the lighter side, but a very approachable profile for anyone familiar with or just getting to know the world of specialty coffee.



REGION:
ANTIGUA

**PROCESSING
METHOD:**
WASHED

Antigua sits in the shadow of three volcanoes, including the very active Fuego Volcano. When Chris, Jared and Charles visited together a few years back, Fuego was spewing plumes of ash and the lava was flowing. 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.

In the washed process, the coffee cherries are first de-pulped to remove the fruit from the seed. Next, the seeds are fermented for 36 to 48 hours (based on altitude and weather conditions) to remove the remaining layer of mucilage. After the mucilage is removed, the coffee seeds are washed manually and covered with black plastic then laid out to either sun dry in patios or in their newest innovation green houses. Over the next 4 to 6 days the drying seeds are routinely moved around and shifted to ensure an even drying. This

DEEP DIVE

Over the past year the Bella Vista Mill has joined the Soil Carbon Initiative (SCI), a commitment and verification program that empowers and incentivizes farmers and the agricultural supply chain to dedicate some of their acres to regenerative management. The SCI believes that everyone who touches soil holds a key to advancing a better future for the planet and it's people, focusing their efforts on agricultural supply chain to maximize regenerative outcomes like soil health, biodiversity, water quality, climate resiliency, and boost farm and rural community economics. The Bella Vista Farm has since started a conversation to learn more about this approach and see how they could collaborate to continue improving their soil health and grow great quality coffee.

NOTES: