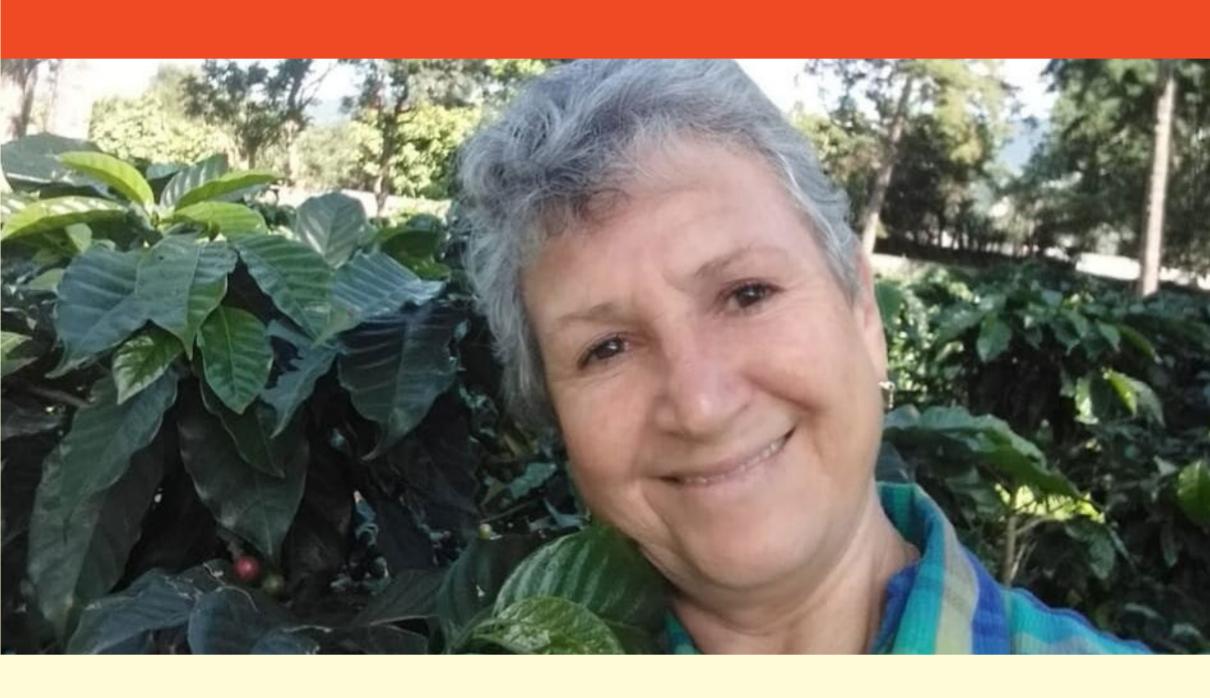
SILVIA EMUS

Guatemala, Guatemala

Silvia Lemus is the proud founder of Finca San Jorge, soon to be certified organic. Botanist by trade, she has been focused on biodynamic practices for a long time, taking advantage of every natural element surrounding the farm.





Specifications

Cultivar

"Aguacate" harvested on Finca San Jorge in Palencia in the Guatemala department,

in Guatemala.

Maracaturra

Altitude 1580 m

2021

Process Washed

San Jorge

Balam Coffee Project Selected & imported by

Feedbacks from the team

«I really like its caramel notes, it's very comforting. »

— Victor

sip reminded me of sour cherry. Or at least, definitely red fruits!» — Caroline

«Right away, the first

Using 17g of finely ground

the taste is reminiscent of a chocolate bar with morsels of raspberry, of dried cranberries and even, of green tea.» Sébastien

«As filter coffee,

Whereas we think Silvia's

Our recipe

coffee is a delight however we make it, our favourite version is still the espresso.

coffee, we extracted 42g of liquid coffee in about 30 seconds with water at 96 Celsius degrees, resulting in a rich, creamy espresso that we enjoyed equally as much on its own than with milk.



PALENCIA MEXICO HONDURAS GUATEMALA EL SALVADOR NICARAGUA COSTA RICA The Capital city is called

Guatemala), located in the department of Guatemala, where you can also find Palencia, the hometown of Silvia Lechuga Lemus. Densely populated, Palencia has a great urban centre surrounded by forests

Ciudad de Guatemala (or simply

Neighbouring Belize, Mexico, El Salva-

Guatemala

dor and Honduras, Guatemala is the most populous country in Central America, with more than 17 million inhabitants. Half of the territory is covered in mountains, the highest peak being located in the Sierra Madre de Chiapas mountain range and reaching 4220 metres. A tropical climate tempered by the effect of altitude and a well-defined dry season make Guatemala an ideal area to grow coffee in.



On Finca San Jorge, rich vegetation and temperatures ranging from 15 to 30°C

Finca San Jorge

allow Silvia and her family to grow coffee as well as beans and corn. Her passion and devotion for a more healthy agriculture led them to diversify the coffee cultivars they grow on their lands and to specialize in post-harvest processing.

mic farming for a long time. This practice aims to harmonize the wildlife, the flora, the soils and the water. At first, biodynamic agri-

nable way possible.

Biodynamic agriculture

culture was almost considered esoteric, but it is now taken more seriously as human beings are looking for a way to reduce their ecological footprint. For many, biodynamic farming consists of orchestrating elements that are already part of the land by working symbiotically with bacterias or insects and by reorganizing plants to create synergy in order to reach the land's maximum potential in the most sustai-

A botanist in training, Silvia Lemus has been focusing on biodyna-

It basically means that you keep the environment's health at the forefront of your agricultural plan, which is what Silvia puts at the forefront.

seeking to promote specialty coffee farmers that somehow don't get all the attention they deserve.

Balam Coffee Project

The young import company Balam Coffee

Project also considers itself to be a curator,

Such as for Rosalba Cifuentes, Anna and Sebastian saw in Silvia Lemus an example of a female entrepreneur whose expertise should be given greater recognition.

Winner of two Cup of Excellence, soon to be

certified organic and mastering environmentally

friendly practices, she really embodies the ideal coffee producer.



the people around her are in good physical and mental health.» - Anna Raffaela Valdés, Balam Coffee Project

her coffees' quality and make sure



with some nuanced notes of red fruits and a nice bitterness reminiscent of green tea.»

Photo credits:

Selva Coffee

Café Union

JuanRa Montero

Silvia's Coffee This lot's fruits were collec-

ted at about 1580 metres on a Maracaturra plantation, a coffee cultivar that stems from the crossbreeding of Maragogype and Caturra. The seeds of the coffee fruits are then pulped and washed, just

before being dried in situ, at Finca San Jorge.

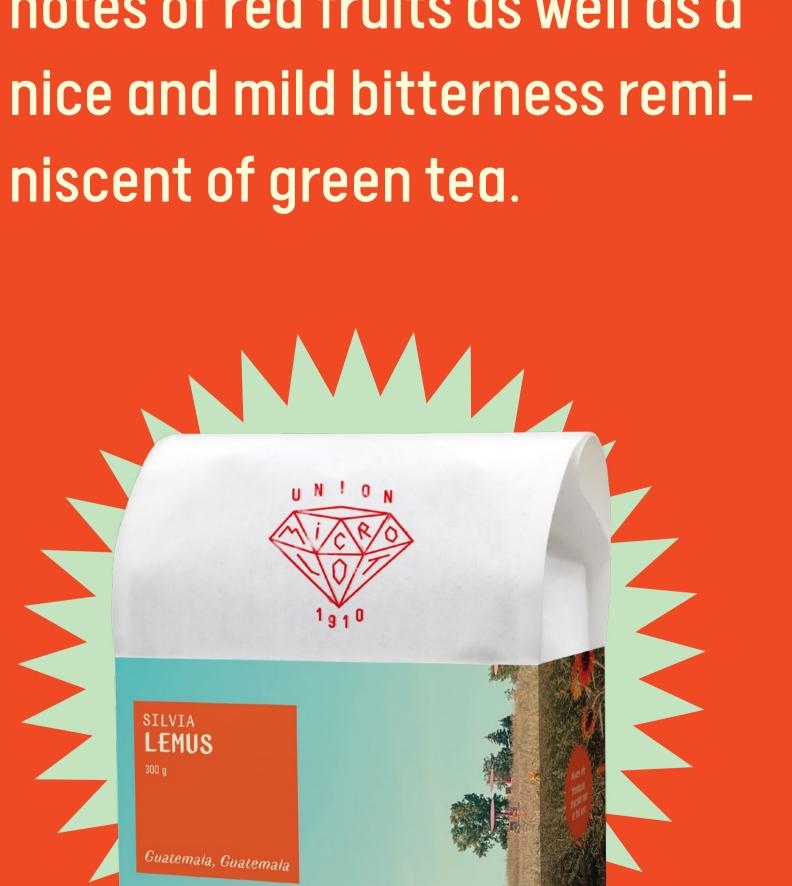
The washed process has

the effect of confining the

fermentation phenomenon

to the seed's attributes only.

As a result, the coffee presents a more classic taste of dark chocolate, with some nuanced notes of red fruits as well as a



BUY



The Union Microlot series seeks to promote entrepreneurs with noble initiatives and whose coffees really stand out as well as paying respectful prices considering the labour required and the quality that results from it.