Notes of
marzipan,
cherry
and pomelo

ROMEO JIMENEZ

Santa Rosa, Guatemala

Thanks to the cooperative they've operated for some years, Romeo and his family now enjoy full autonomy, like never before. They process each of their harvests separately, in order to highlight each one's qualities.

Specifications

Lot	harvested on Xanxino farm, Guatemala.
Cultivar	Pache San Ramon, Catuai Jaune
Altitude	1800 m
Crop	2020-2021
Process	Washed
Wet mill	At Caserio Cañalitos, in Casillas, Guatemala.
Imported via	Semilla Coffee

Feedbacks from the team

« It's really good! It is reminiscent of something floral, like a tea with a nice lingering taste. »

— Stanley

« I get a taste of brioche... or an almond croissant maybe? Light notes of yellow cherry, earthy notes at the end also. »

— Caroline

« It's gonna sound weird but I swear it's pleasant : the taste reminds me of vegetable thins! And yet, I still get sweet and bright fruity notes somehow! »

— Anne

Our recipes

Immersion

Considering its complexity, we like to suggest an immersion brew such as **French Press.**

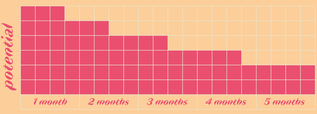
With a **18 : 1 ratio.** For example, we pour 540g of hot water to 30g of coarsely ground coffee.

We stir a little bit to make sure all the coffee is properly immersed and then let it sit for about **2 minutes** before pouring out the liquid coffee in another vessel.

Espresso

However, Romeo's coffee is also very interesting when extracted as an espresso, largely due to **the roast profile** we selected.

With a **2.5 : 1 ratio,** such as 17 grams of finely ground coffee, evenly spread in a double filter, and 42 grams of liquid coffee, extracted in about **30 seconds** with a water temperature close to **95°C.**



Café Colis Resistencia

The Jimenez family is part of an organisation called **Café Colis Resistencia**, in which coffee producers identify as indigenous **Xinka people** located in the Mataquescuintla region and its surroundings. Although his sons are active members, Romeo is more seen as a collaborator, due to his age.

The organisation was first created to **help coffee producers get reasonable prices for their harvests.** Due to the fact that they could not have access to another market other than the one already in place, they were prescribed to accept ridiculously low prices, without any regard to the quality of their product.

In addition to the **economic and climatic challenges** that producers have to face, multiple mining companies - many of them Canadian - are **a serious threat to their lands,** often in the most cruel way.

Historically, the Guatemalan government tends to prioritize landowners of European descent and major companies from abroad.

This unfortunate reality led indigenous people from the area to create Café Colis Resistencia in order to **support each other more easily and to face the numerous challenges together.**

Semilla

With the most **respect and humility** possible, Semilla Coffee seeks to help members of Café Colis Resistencia access the North American Speciality market.

Just like their global peers, these farmers are taking their first steps towards **specialization** – and processing their own harvests – which demands **a lot of work and patience.**

For some years now, Semilla has **introduced many coffees from Café Colis Resistencia to Quebecers.**

Today, we are lucky enough to have this **unique coffee** be part of our selection, especially since it's coming from **a pioneer** of the group : Romeo Jimenez.

« Sweet, a bit earthy, with slightly fruity notes. »

Romeo's Coffee

Coffee fruits are meticulously collected on the Xanxino farm and delivered at the family beneficio, where they are **mechanically pulped** on the same day.

Then, they are left to **dry ferment** in plastic bags for 42 hours, before being dried on concrete patios. 2 to 3 days later, the coffee grains are moved up **on raised beds,** through which air can flow and where they will be able to complete the drying phase at the end of an additional 14 days.

This whole process is called **"washed process",** because the coffee pulp is washed off of the seeds before the drying phase. Washed coffees often **reveal cleaner and better defined aromas and taste.**

In the cup, Romeo's coffee appears sweet, a bit earthy, with slightly fruity notes, reminiscent of **panettone, brioche or pastis landais.**

BUY

Photo credits:
Semilla Coffee
Café Union

The **Union Microlot** series seeks to highlight entrepreneurs with noble initiatives and whose coffees really stand out, and to pay respectful prices considering the labour required and the quality resulted.

Semilla and Café Colis Resistencia's relationship is based on honest values and goals that we hope to see materialize.