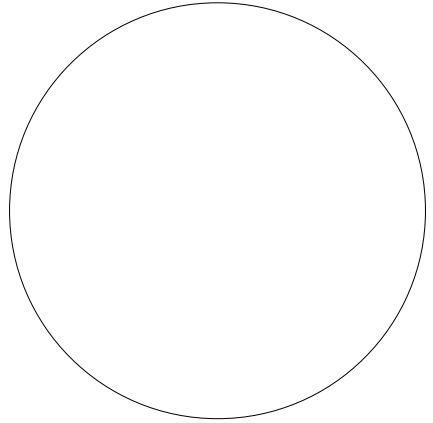
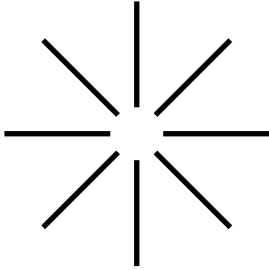


PALMIRA
Guatemala

Limited



S H
U A
E N
D G

Pomegranate
Rose
Chocolate Cream

Country	Guatemala
Region	Huehuetenango
Village	Palmira, La Libertad
Farm	Small holders
Altitude	1450-1600 m
Type	Arabica
Variety	Bourbon, Cattura, Typica
Soil	Limestone
Processing	washed
SCA Cup Score	85
Fermentation	22-24 h
Volume	690 kg

With its balance of sweetness, acidity, floral notes and an almost tea-like mouthfeel, PALMIRA is, in our opinion, an excellent example of a “modern classic”. Until the limited batch of 690 kg has run out, it is our omni for every day.

Per bag 250 g
B2B/net

€ 9.42

Recomm. retail price
B2C/gross

€ 14.50

Per kg for bar/gastro
B2B/net

€ 31.53