



IGUANA

 Dominican Republic • Ocoa • Rancho Arriba

BLEND

WASHED



IGUANA

Our Iguana coffee is produced at an altitude of between 800 and 1200 metres. It is harvested by hand and its production is supervised by the Rancho Arriba finca. It is owned by Hector Jimenez, Matteo Franzinelli and Aldo Gorlani.

Rancho Arriba is one of the oldest farms in the Dominican Republic. Hector Jimenez, a leading figure in Dominican coffee and head of the Dominican Coffee Institute, controls the entire production process.

It is grown 2:30 hours from the capital, Santo Domingo, in the heart of a historic coffee-growing region, where the microclimate is ideal for the development of coffee cherries. It is grown under natural shade to ensure slow, gradual ripening, then harvested by hand.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Species	Arabica
Process	Washed
Drying	Patios
Altitude	1200
Harvest	November - March
Type of harvest	Manual