FINCA GASCON

Guatemala • Antigua • San Juan Gascon

GEISHA NATURAL

BELCO

FINCA GASCON

This coffee represents a perfect symbiosis of terroir, genetics and farming practices at Finca Gascon, owned by grower Felipe Contreras. A floral coffee with complex notes.

The first Finca Gascon geishas were planted in 2017, for first production in 2020. The variety does very well on the farm, without the use of chemicals and pesticides. Felipe produces his own natural fertilizers.

The cherries are harvested by hand during the day, to be taken to the drying station around 4pm. Here, the coffee is weighed, sorted and processed.

To do this, it ferments overnight for 12 hours. It is pulped in the morning before fermenting again for 72 hours. Finally, the coffee is washed and left to dry for between 20 and 25 days, depending on weather conditions.

BELCO

SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	**Finca Gascon**
Producer	**Felipe Contreras**
Species	**Arabica**
Process	**Natural**
Drying	**Drying beds**
Altitude	**1750 - 2050**
Harvest	**January - April**
Type of harvest	**Manual**