



# Garyth Clásico

## Quality - Taste Notes



brown sugar, aromatic red wine, tannins of green banana, raisins, dry apricot



tropical fruit, woody, floral, buttery-nutty finish

1.45

gr/bean  
Bean size

50%

Well fermented  
beans

40%

Semi fermented  
beans

0%

Defects

120°C

20'; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Complejo Nacional & EETP-800 (12% lila; 0% white)

**Pulp pre-conditioning:** /

**Fermentation method:** in-house circular box system

**Pre-drying:** 24h; 5-6 cm

**Drying:** 6 days mechanic drying at low T

## Generals

**Producer:** FINCA GARYTH

**Coordinates:** 00° 07' 07.09" S 79° 15' 27.31" W

**Availability:** ~12 MT/year

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