



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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