

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	50%	40%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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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