

# 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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