

# SWEET BLOOM

COFFEE ROASTERS

## ANTONIO MEDINA

*\*An-toe-nee-oh Meh-Dee-nuh*

### ANTIGUA, GUATEMALA

*toffee, honeycrisp, pear*

#### Launch Date:

6.23.25

#### Buying Tier

2- Contract

#### 1st Purchase

2025

#### Process

Washed

#### Variety

Caturra, Bourbon

#### Altitude

1700 msl



We are excited to launch the 2025 season for coffees from Central America with this gem from Antonio Medina and his farm, La Colina! Antonio inherited the farm from his father around the turn of the century and initially grew corn and beans. But it was his dream to one day grow coffee and he set out to learn the ins and outs of coffee farming. Now, 25 years later, his dream is a reality and Antonio is producing some seriously tasty coffee!

Fresh off the grind the aromatics are toffee sweet. In the cup, a lovely malic acidity dances around notes of honeycrisp apple and ripe pear. If you are looking for a bright, sweet and balanced cup, this coffee should be a go to. Cheers to dreaming big Antonio!

Variety Info:

**Caturra:** A compact plant with good yielding potential of standard quality in Central America. Very high susceptibility to coffee leaf rust.

**Bourbon:** One of the most culturally and genetically important C. arabica varieties in the world, known for excellent quality in the cup at the highest altitudes.

#### Espresso

In: 17.5g

Out: 36g

Time: 23-25s

#### Pourover

In: 17.5g

Water: 305g

TDS/EXT: 1.28%/18.9%

#### Grind

Pourover: 800µm