

2011 年カップオブエクセレンス受賞

グアテマラ レタナエステート

ジャスミンを思わせるアロマ、甘くキャラメルのようなフレイバー、
シトラスのような酸味、世界最高級のコーヒーです。

スペシャルティコーヒーの産地アンティグアは、アグア火山、アカテナンゴ火山、フエゴ火山に囲まれた盆地です。火山がもたらした水はけの良い豊かな土壌、山から吹き付ける冷たい空気が昼夜の寒暖の差を生み出しています。最高品質のコーヒーを作る自然条件が揃ったアンティグアは、グアテマラで最初にコーヒー栽培の始まった伝統も加えて、古くから最高品質の代名詞でした。

レタナ農園はスペイン殖民地時代の建築が色濃く残る古都アンティグアの中央公園から西へ1.5kmの中心に所に位置します。もともと農園はカトリックの修道士たちの手により運営されていました。農園名はその当時の代表、レタナ神父の名前に由来しています。農園内には20人の常住労働者が暮らしていますが、彼らは電気も水道も通った近代的な宿舎に家族とともに生活しており、子供たちは農園に隣接した公営の学校に通っています。農園では味のよいイエローブルボンだけを特別に分けて、栽培・収穫・精製しています。トップオブトップ、ジェヌイン・アンティグアの正真正銘のブルボンコーヒーをご賞味ください。

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Lot#: 26 Finca Retana Y Anexos, S. A. - Retana Y Anexos



Overview

Finca Retana y Anexos is located in Valle de Panchoy, Antigua Guatemala; at 500 meters (1/4 miles) from central park, on the west side of the city in Sacatepequez, at 1,550 meters (5,050 feet above sea level). The property is divided by the Guacalate river and the average climate is between 3C° (32 Fahrenheit) on the coolest phase of rainy season and 28C° (83 Fahrenheit) on the hottest days of summer. The soil is from volcanic origin, and it is called "francos arenosos" sandy ground, the rainy season begins during May and finish on September; the annual average rainfall is of 90mm approximately (32 inches).

Retana y Anexos, was bought from Grace y Compania, Central America on June 13th, 1932; since then it's been a family property. Previously, the property was owned by the families Aguirre and Paul. Originally, it was owned by an order of friars, whose principal representative was father Retana, that is where it's name comes from. In the beginning, the property was sowed to produce rapadura (Guatemalan sweet candy made of sugar), milk cattle and woodlouse. Later on and with the management of the Cofiño's family and the Iowa State College with Dr. Melhus and Mr. William Popenoe, the hybrid corn experimental sown was started. Also, studies of the production of avocado were made, and finally the property was totally planted mainly with coffee.

Actually are planted with different coffee varieties 432.43 Acres, especially with Arabic, Yellow bourbon and Caturra. The annual production is 3,300 quintals of parchment coffee, approximately. Social and environmental responsibility it is important for owners of Retana; on the farm there are a settlement where lives 20 Families, whom have electricity and drinkable water facilities; each permanent employee has a sowing and working area of 3.46 acres. Besides, there is a rural school for children of the coffee farm and from the closer village. The property has natural woodland and it has been reforested with a variety of cypress and pine native of the region. The total area that has been reforested is over the 111.20 acres. It also has a small production of citric, especially orange of the Washington variety (Naval Orange) and Persian lemon. Since the beginning of the year 2001, The Asociación de Productores de Café Genuino de Antigua, which we are part of, was founded, and at the moment, we are in process of the Certification of our coffee as genuine from Antigua's origin.

Property Characteristics:	Coffee Characteristics:
Farm: Retana Y Anexos	Variety: Bourbon
Farmer: Finca Retana Y Anexos, S. A.	Processing System: Washed
Rank: 26	Lot Size: 58 boxes
City: Antigua Guatemala	Pounds: 3,787.71 (1,718.08 kgs)
Region: Sacatepequez	International Jury Score: 84.39
Country: Guatemala	Cupping Number #: 755
Farm Size: 130.00 Hectares	Winning Bidder: honuKATOCOFFEE Inc.
Coffee growing area: Not Available	Top Jury Descriptions: AROMA/FLAVOR - jasmine, honey, sugar browning, caramel, floral ACIDITY - citric OTHER - sweet
Altitude: 1524 masl	
Certification: None	