



# Finca La Bella Washed

Our Website:  
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## HISTORY

Finca La Bella began in 1960 when it was established. Teodoro's journey started in 1999 when he eagerly joined his father in the family coffee business where he worked for 13 years. After his father's passing, Teodoro decided to continue the family business as a fourth generation coffee producer. Finca La Bella Estate has been nurtured with the knowledge passed down through the generations is now renowned for its exceptional coffee, a testament to Teodoro's passion and expertise. Teodoro ensures that the special coffee from Finca La Bella captivates coffee lovers for generations to come. Finca La Bella Estate has gained global acclaim for its exceptional coffee, featured multiple times in the cup of excellence.

## PRODUCER

Teodoro Engelhardt

## LOCATION



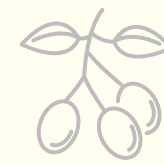
 COUNTRY  
GUATEMALA

 ALTITUDE  
1445-1650  
MASL

 REGION  
SIERRA DE  
LAS MINAS

SUB-REGION  
SAN AGUSTIN  
ACASAGUASTLAN

## VARIETY



PACAMARA

## TECHNICAL



PROCESSING METHOD  
WASHED



HARVEST  
FEB-MAY



CHARACTERISTICS  
SWEETNESS OF CARAMEL, FLORAL, CHAMOMILE.  
TEA-LIKE BODY, CLEAN AND WELL BALANCED.

