

CAFÉ DON JULIÁN

*Café
Don Julián*

Guatemala's Finest
Gourmet Coffee



Desde las altas

montañas de Guatemala

para el mundo

El Café Gourmet Más
Fino de Guatemala

FROM FINCA EL RINCÓN



Behind the cup...

COFFEE FOREST

Coffee plantations under tree shade create big forests, where animal and plant diversity can be found.



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El Rincon's Coffee Plantation

COFFEE SEEDLING

From carefully selected caturra coffee seeds, the seedling pops out, green and healthy.



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El Rincon's Coffee Plantation

COFFEE NURSERY

When seedlings are big enough, they are transplanted to the nursery. Plants will be in the nursery for ten months before they are taken into the fields.



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El Rincon's Coffee Plantation

COFFEE FLOWER

(March – April)

Three years are needed for the coffee plant to show the first flowers. After the inicial rains of the third year, flower buds appear.



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El Rincon's Coffee Plantation

COFFEE FLOWER

(April – May)

As if snow had fallen over the plantation, white flowers appear. What was only a small bud becomes a beautifully formed flower.



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El Rincon's Coffee Plantation

COFFEE CHERRIES

(June - December)

After the flower is gone, small green cherries takes their place. As time goes by, green turns into deep red, getting ready for the harvest.



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El Rincon's Coffee Plantation

THE HARVEST

(December – March)

When the coffee cherries are mature enough the harvest begins. Red coffee cherries are picked and selected by hand to assure the best quality.



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Coffee Beneficio

PULPING & SELECTION

Daily harvest is brought into the Wet beneficio. The red peel or "pulpa" is taken off using traditional "pulperos". A second hand selection takes place.



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Coffee Beneficio

FERMENTATION

After pulping and selection, the coffee grains stay in fermentation tanks for 24 to 36 hours until their exterior layer (mucílago) is released by a natural process.



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Coffee Beneficio

WASHING

To get a completely clean coffee, a washing process is done. To keep the quality, clear clean spring water is used.



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Wastes??? No wastes!!!

COFFEE PEEL

The coffee peel or "pulpa" taken off at pulping is sent to special tanks with "coqueta" worms. This worms transform pulpa into humus used as Organic fertilizer.



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Coffee Drying

SUN DRIED

After being washed, the coffee is sun dried in "patios". No dryer is used to keep the coffee special characteristics.



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Coffee Drying

PERGAMINO COFFEE

When the humidity level gets down to 11%, pergamino coffee is packed and transported to the Dry Beneficio.



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Guatemala's Finest Gourmet Coffee

AWARDS

As recognition for its supreme quality, Café Don Julián (From Finca el Rincón) has received the Cup of Excellence award by Anacafé for its ecological procedures.



Café Don Julián



Guatemala's Finest Gourmet Coffee

FROM OUR FAMILY
TO THE WORLD

One of our grandfather's
desire was to share our
coffee with the world.
We want to accomplish
that desire, we want
you to taste our coffee.



Julián T. de Cabarrús - Fundador



Héctor T. de Cabarrús

Café Don Julián



INFORMATION

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