

CUBAN SERRANO LAVADO

The Cuban Serrano Lavado is particularly low in acidity, slightly tart, aromatic, and has a full, nice persistent body. Aromas of roasted walnut and bitter chocolate complete the enjoyment.

The Serrano Coffee is produced in the Sierra Maestra Mountain area and harvested from January to April.

For over two centuries Cuba has produced the finest Arabica coffee in the world, the flavour of which captures the excitement and passion of its people. The origins of Cuba's coffee can be traced to a single plant introduced by Jose Antonio Gelabert in 1748; however the industry did not flourish until 50 years later when French Colonists who had fled the Haitian Revolution settled in Cuba. These coffee plants found an ideal home in the most fertile soil and perfect climate in the world. The standards set by the early planters have been carried on through two centuries by the dedication of the Cuban people.

This coffee is produced in the traditional manner (natural process) in the shade of the forest of the Sierra Maestra Mountains and is produced in small batches. All Cuban Serrano beans are hand-picked and produced by small holders.

Cuba's coffee harvest is significantly smaller than it was prior to the 1956 revolution. At that time Cuba was producing approximately 20,000 metric tons per year. Today this production level has plummeted to approximately 6,000 metric tons.

Variety	:	100% Arabica
Area	:	Sierra Maestra
Altitude	:	1100-1300 meter
Processing	:	Wet processed
Screen Size	:	15 /16

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