

OFFER SHEET

BICENTENARIO 2025

**FINCA SHALOM III
OF ELIAS QUISPE**
SPECIALTY COFFEE PRODUCER**1. GENERAL COFFEE INFORMATION**

POSITION	2
CUP SCORE	89,10
VARIETY	GEISHA
PROCESS	NATURAL
DRYING METHOD	TABLE DRIED
VOLUME OFFERED IN AUCTION (LB)	75,80 LB.
VOLUME OFFERED IN AUCTION (KG)	34,38 KG.

2. ORIGIN OF THE MICROLOT

HARVEST YEAR	2025
COUNTRY	BOLIVIA
DEPARTMENT / STATE	LA PAZ
PROVINCE	CARANAVI
MUNICIPALITY	CARANAVI
COMMUNITY	BOLINDA

3. TECHNICAL INFORMATION

ALTITUDE	1300 M.A.S.L.
PRODUCTION SYSTEM	ECOLOGICAL
TYPE OF SHADE	SIKYLE

4. CUP PROFILE

FRAGRANCE/AROMA	Floral notes of jasmine, cherry, peach, and grape. Bright tart acidity.
ACIDITY	
FLAVOR	Mango, dried peach, cinnamon, lemongrass, sparkling and refreshing; silky, round body, consistent and complex.