

# Guatemala Huehuetenango

Guatemala's name comes from the ancient Nahuatl language, meaning "place of many trees." It's fitting, then, that this verdant Central American country has become one of the world's most beloved coffee Origins. With soaring mountains reaching more than 4,000 meters above sea level, Guatemala's highlands are well suited for producing Arabica coffee with a broad range of flavors.

## Huehuetenango

### Bright, Sweet, Sun-Dried Beans

Huehuetenango is one of the most important growing regions in Guatemala. A variety of microclimates and growing altitudes of up to 2,000 meters ASL produce bright, sweet coffees with a strong body and distinctive fruit flavors. Smallholder farmers from the Mam ethnic group, one of Guatemala's Mayan descendants, grow most of the coffee in this region, and sun-dry their coffees, giving the beans a beautiful green-blue hue.

**Average Production:**  
3.5 million bags

**Altitude:**  
650 to 2,000 meters ASL

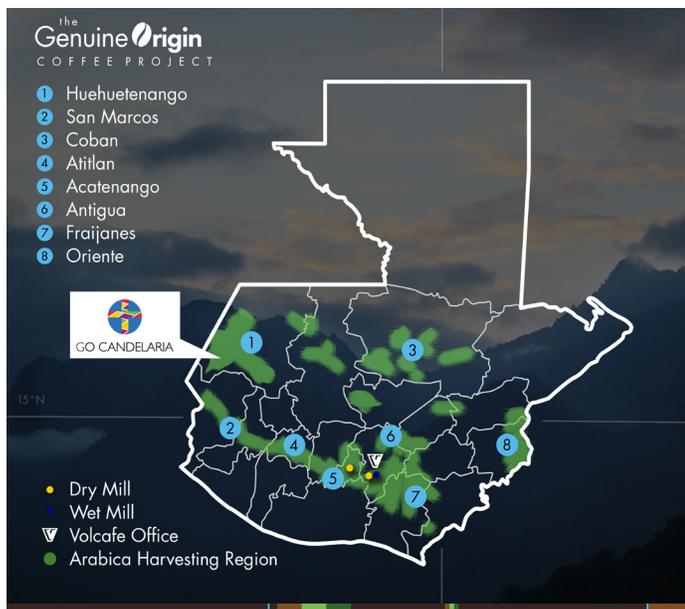
**Planted Area:**  
350,000 hectares of coffee is grown in 20 of 22 of the country's departments

**Processing types for export:**  
Mostly washed Arabica

**Producers:**  
100,000

**Harvest:**  
Begins in September in lower growing areas; ends in April in highest regions

**Average farm size:**  
3 to 4 hectares



## South of South of the Border

Huehuetenango is located in the Western Highlands in the northwest corner of Guatemala, and shares a border with Mexico. The region is known for a widely varied topography, and climates that are just as diverse. The coffee producing areas are high in the mountains, up to 2,000 meters ASL in some areas.

- **TOPOGRAPHY:** Huehuetenango is located in the northwest side of Guatemala. The region is one of the few non-volcanic coffee-producing regions in the country.
- **CLIMATE:** Huehue is known for its wide range of climates and varied topography, ranging from cold mountain peaks to tropical lowland forests.
- **SOIL:** Soils are mostly clay with lots of organic matter. Soil conservation in the region is a critical issue, as the topography is very steep and mountainous.
- **ELEVATION:** Huehue is home of the highest non-volcanic mountain range in Central America. The coffee producing areas are located at altitudes from 900 to 2,000 meters ASL.

## A Family Tradition

Producers in Huehue are proud of the quality of their coffee; in many cases, farmers are 3rd or 4th generation coffee growers. Local tradition hasn't hindered the adoption of technology though—producers have quickly embraced the latest agricultural practices to continue to improve their farms. This blend of tradition and technology makes coffee from Huehue unique in Guatemala.

Huehuetenango, Guatemala

# GO Candalaria



GO CANDELARIA

FLAVOR

**Lemon, pear, spice, pecan, light floral, dark chocolate**

BODY

**Balanced**

AROMA

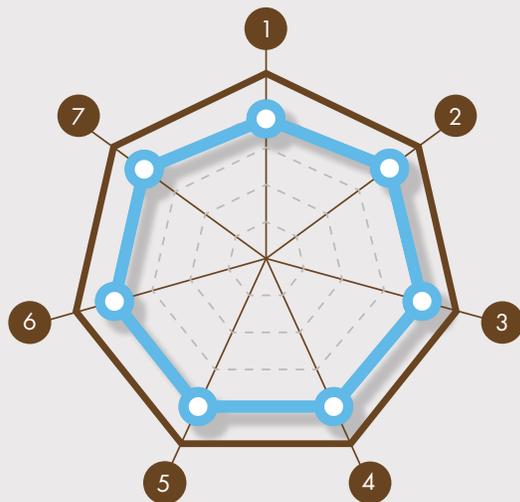
Profiles arriving with harvest

ACIDITY

**Balanced**

## Sun Dried for a Signature Color

Producers pick only ripe cherries during the December to April harvest. Cherries are then depulped, naturally fermented, and fully washed. Finally, most of the coffee is sun dried which contributes to the coffee's beautiful, even, green-bluish color and turned often to ensure even drying. When done correctly, the beans take on a beautiful green hue, and even more beautiful flavors.



**QUALITY:** Fancy Strictly Hard Bean

**PRODUCER:** Carefully selected farms from the Huehuetenango community

**VARIETY:** Caturra, Bourbon, Catuai, Typica, Pacamara

**PROCESSING:** Depulped, naturally fermented, fully washed, sun dried

**ALTITUDE:** 1,500 to 2,000 meters ASL

**PACKING:** 65 lb box

the  
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COFFEE PROJECT

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