

# Guatemala Cubulco

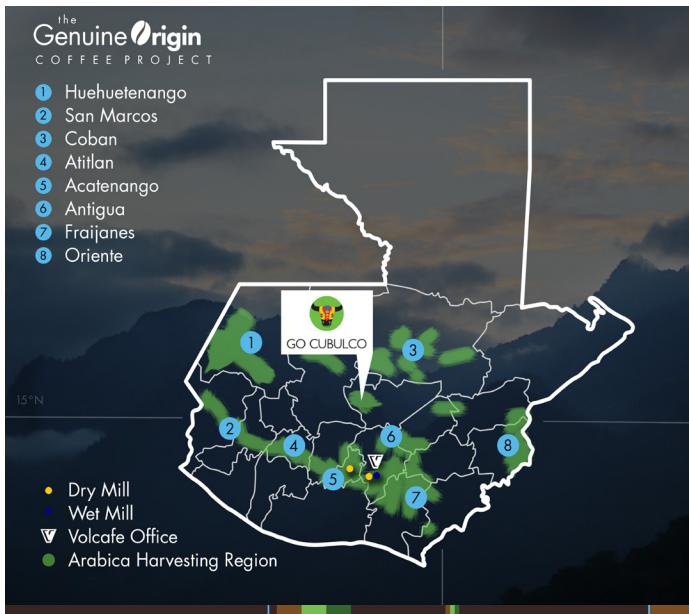
Guatemala's name comes from the ancient Nahuatl language, meaning "place of many trees." It's fitting, then, that this verdant Central American country has become one of the world's most beloved coffee Origins. With soaring mountains reaching more than 4,000 meters above sea level, Guatemala's highlands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

## Cubulco

### Family-Run Farms

Cubulco is a region in the center of Guatemala that's home to a large indigenous population that descends from the Achi ethnic group. Smallholder coffee farmers tend to coffee at altitudes of 1,600 to 1,900 meters in Cubulco. Coffees with floral aromas, strong body and great acidity are hallmarks of the region.

|  |   |
|--|---|
| <b>Average Production:</b><br>3.5 million bags   | <b>Altitude:</b><br>650 to 2,000 meters ASL   |
| <b>Planted Area:</b><br>350,000 hectares of coffee is grown in 20 of 22 of the country's departments | <b>Processing types for export:</b><br>Mostly washed Arabica                                    |
| <b>Producers:</b><br>100,000   | <b>Harvest:</b><br>Begins in September in lower growing areas; ends in April in highest regions |
| <b>Average farm size:</b><br>3 to 4 hectares   |   |



### Sacred Land

Producers in Cubulco are smallholders from the Achi ethnic group, who consider the local land to be sacred. Coffee is planted on the steep slopes of the Chuacus mountain range at altitudes of 1,600 to 1,900 meters ASL. The weather is temperate to cold at these altitudes, and rainfall is plentiful, allowing for slow maturation of cherries.

- **TOPOGRAPHY:** Coffee is planted on the steep slopes of the Chuacus mountain range. Mountain forests help regulate temperature and retain moisture.
- **CLIMATE:** Temperate to cold, with lots of environmental moisture.
- **SOIL:** Clay soil, which retains moisture and nutrients. Due to the topography, good agricultural practices and soil management are critical.
- **ELEVATION:** The coffee region is at an average altitude of 1,600 to 1,800 meters ASL. The town of Cubulco is at a lower altitude, nestled in a small valley.

### New Region, New Opportunities

Cubulco is a newer coffee-producing region. Farmers in the area used to plant corn and beans, but slowly started to search for products that could help them earn a better income for their families. Producers plant their trees in small plots, and most of the farm work is done by family members.

Cubulco, Guatemala

# GO Cubulco



GO CUBULCO

|         |
|---------|
| FLAVOR  |
| BODY    |
| AROMA   |
| ACIDITY |

**Brown sugar, caramel, raisin, chocolate**

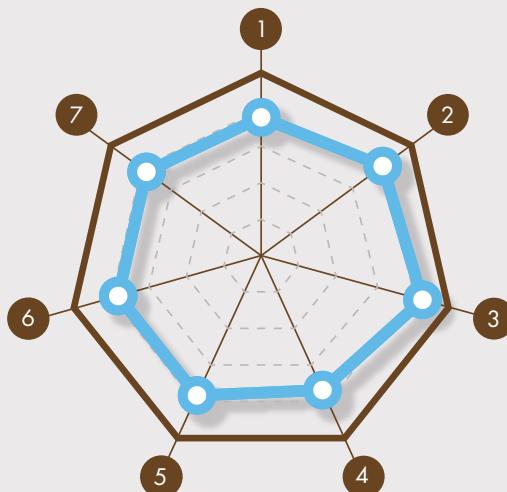
**Balanced**

Profiles arriving with harvest

**Balanced**

## Fully Washed at Small Mills

Coffee is hand picked in Cubulco, and only the ripest cherries are harvested. Once the cherries are gathered red, they are transported to small mills, where they are depulped, naturally fermented and fully washed. Coffee is then sun dried before packing.



|              |             |                 |
|--------------|-------------|-----------------|
| 1            | <b>7.75</b> | FRAGRANCE/AROMA |
| 2            | <b>8.0</b>  | FLAVOR          |
| 3            | <b>8.25</b> | ACIDITY         |
| 4            | <b>7.5</b>  | BALANCE         |
| 5            | <b>7.75</b> | OVERALL         |
| 6            | <b>7.75</b> | BODY            |
| 7            | <b>7.75</b> | AFTERTASTE      |
| <b>84.75</b> |             | CUPPING SCORE   |

**QUALITY:** Fancy Strictly Hard Bean

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

**VARIETY:** Catuai, Caturra, Pache, Bourbon, Sarchimor

**PROCESSING:** Fully washed, naturally fermented, sun dried

**ALTITUDE:** 1,600 to 1,800 meters ASL

**PACKING:** 65 lb box