

Guatemala CANDELARIA

CUP PROFILE

Floral, tropical fruit and caramel notes, with a juicy acidity and full, balanced body.

ABOUT THIS COFFEE

Three farms primarily participated in this lot: Finca Joya Grande, Finca Colomba and Finca la Maravilla.

On Finca la Maravilla, all weed control is done by hand, without herbicides, to minimize environmental impact. Fertilizers are applied only twice a year to the soil and leaves, and the farm also uses organic fertilizers such as chicken manure and decomposed coffee pulp. The farm's water comes from a natural spring on the property, and it is disposed of through special sediment tanks after use. The farm has participated many times in the Cup of Excellence, where its coffee has ranked in the top 10.

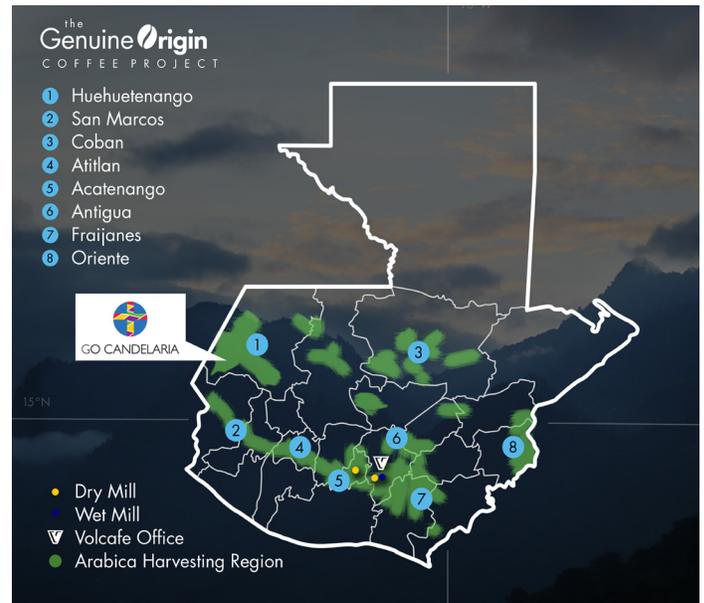
Finca Joya Grande, established in 1976, works under a strict shade-grown policy, and its forest conservation areas provide shelter to many native species. Here, all water springs inside the farm are protected with vegetation to preserve the area and avoid contamination, and coffee pulp from the wet-mill process is used as organic fertilizer. The owner donates potable water from the farm's main spring to 25 families in the neighboring village.

PROCESSING

Producers take careful steps to pick only ripe and uniform cherries, in conjunction with good wet-milling practices. Most of the coffee is sun dried, which contributes to an even, green-bluish bean color. Coffee is selectively handpicked, de-pulped, naturally fermented, washed and sun dried on concrete patios. After the coffee is dried to a moisture level between 10.5 and 11.5 percent, it is stored. Before export, the coffee is milled, screened, classified by weight/density, sorted by color and then packed in GrainPro bags.

GEOGRAPHY

In the northwest of Guatemala, Huehuetenango is one of the country's non-volcanic coffee-producing areas. Coffee is grown at altitudes of nearly 2,000 meters ASL, with a variety of microclimates also helping to develop the region's trademark fruit notes and juicy body. The temperate-to-cold climate, well-distributed rains and good soil conditions also contribute to ideal growing conditions.



Region:

Huehuetenango

Producers:

Primarily Finca Joya Grande, Finca Colomba and Finca la Maravilla

Altitude:

1,600–1,950 meters ASL

Varieties:

Caturra, Bourbon, Catuai, Typica, Pacamara

Processing:

Fully washed and sun dried on concrete patios

Harvest:

January–February



GO CANDELARIA

Guatemala

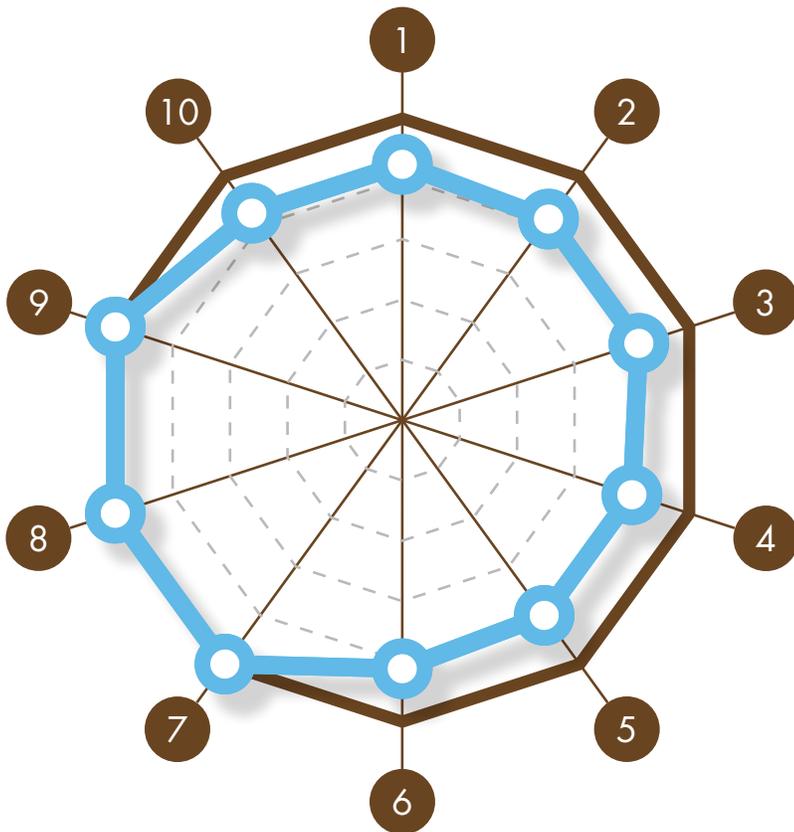
Candelaria

FROM OUR TEAM IN GUATEMALA

"Candelaria is located inside the renowned Huehuetenango region, and we have had a close relationship with the community in this region for several decades. The first project we developed together was a road to Agua Blanca in the 1970s. Since then, community projects have included school infrastructure improvements and annual health exams, in addition to technical assistance to help producers improve their quality, resource management and productivity.

Given the variety of micro climates, fertile soils, weather conditions and good processing practices, the Huehuetenango region contains a vast quantity and variety of high quality (85 points) and superb quality (87+ points) coffee lots."

FLAVOR	Floral, tropical fruit
BODY	Clean
AROMA	Sweet cream, caramel
ACIDITY	Juicy



1	8.5	FRAGRANCE/AROMA
2	8.25	FLAVOR
3	8.25	AFTERTASTE
4	8.0	ACIDITY
5	8.0	BODY
6	8.25	BALANCE
7	10.0	UNIFORMITY
8	10.0	CLEAN CUP
9	10.0	SWEETNESS
10	8.5	OVERALL

Moisture: 11.8% on pre-shipment sample

the
Genuine origin
COFFEE PROJECT

www.GENUINEORIGIN.com