

Guatemala LA MARAVILLA

CUP PROFILE

A medium acidity and medium body hit a jackpot of candy bar flavors: caramel, raisin, dark chocolate, roasted almond and cocoa.

ABOUT THIS COFFEE

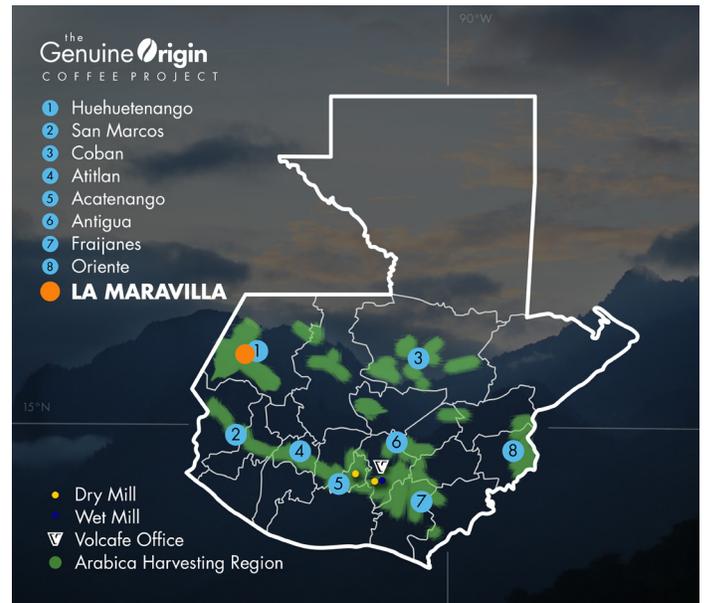
Mauricio Rosales purchased his farm in the late 1990's, as a project to develop with his father. Initially, there was no road to the farm, so it was very difficult work. With much more hard work, Mauricio was able to build a road and turn the farm into one of the best coffee-producing farms in the region. He is very focused on quality, and all of his activities are performed to keep and enhance this invaluable asset.

This microlot is named after Mauricio's farm. The story goes that when the owners first arrived on the land, they exclaimed, "*Que maravilla!*" This is marvelous! Therefore, they decided to name the farm La Maravilla — even before knowing that the quality from the farm is truly *maravilla!*

ABOUT THE REGION

La Libertad is located in the Huehuetenango region, one of the main coffee areas of Guatemala. It's a non-volcanic region but home to the highest mountain range in Central America (Los Cuchumatanes). Coffee is the most important economic activity in La Libertad and represents the main source of direct and indirect income for its communities.

Huehue (as it's known) has many microclimates, due the different mountains and altitudes in the region. In La Libertad, coffee is produced at high altitudes and has the influence of warm winds that come from the Mexico side of Chiapas and clash with the cold wind of the Huehue mountains. Huehue also has rich, beautiful forests that help to stabilize temperatures and bring humidity to the area.



Region:
Huehuetenango

Producer:
Mauricio Rosales

Community/mill:
La Libertad

Altitude:
1,600–1,800 meters ASL

Varieties:
Bourbon, Caturra, Pache

Processing:
Washed, sun dried

Harvest:
January–February



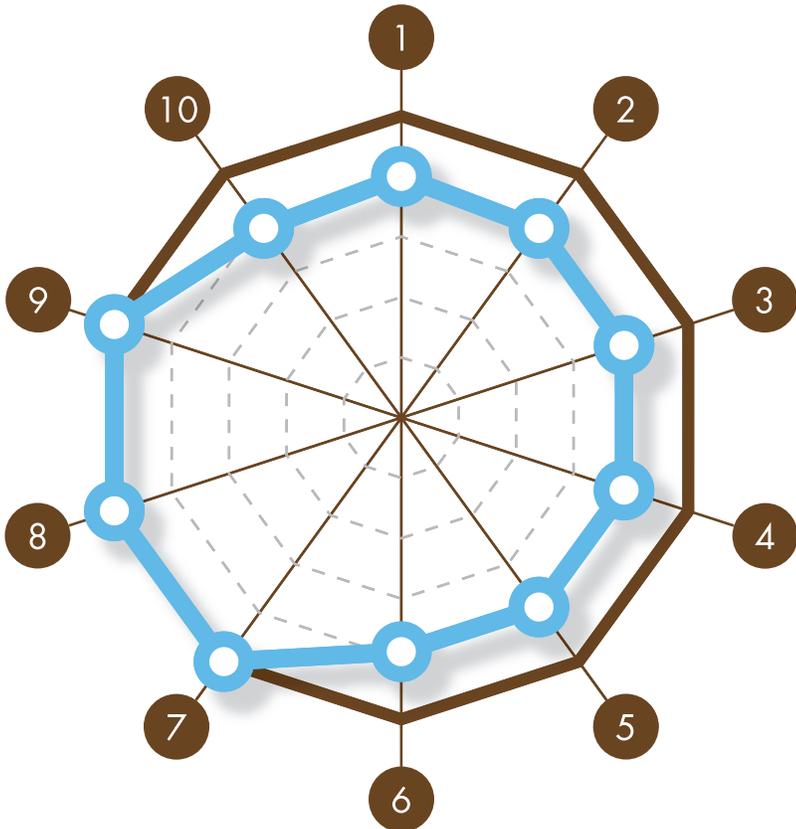
Guatemala

La Maravilla

FROM OUR TEAM IN GUATEMALA

“La Maravilla is one of the best farms in the region. They have been very focused on quality and have been very consistent. They also have participated many years in the Cup of Excellence and reached the top 10 several times. We are very proud to offer this as one of our Genuine Origin microlots.”

- FLAVOR** Caramel, chocolate, raisin
- BODY** Medium, smooth
- AROMA** Orange citrus
- ACIDITY** Medium



- 1 **8.00** FRAGRANCE/AROMA
- 2 **7.75** FLAVOR
- 3 **7.75** AFTERTASTE
- 4 **7.75** ACIDITY
- 5 **7.75** BODY
- 6 **7.75** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **7.75** OVERALL

Moisture: 11.4% on pre-shipment sample