



Guatemala

Huehuetenango SHB EP

About this Coffee

Huehuetenango is the highest and driest of Guatemala's non-volcanic regions. Huehuetenango owes much to the dry, hot winds that come in from the mountains of Mexico's Tehuantepec plain. The additional heat layers protects Huehuetenango from frost and enables coffee to grow up to 2,000 masl.

Due to the high altitude, nearly all of Huehuetenango's producers must process their own coffee. Fortunately, the region has rivers and streams in abundance, so mills can be placed almost anywhere.

Quality Control Evaluation

Flavor: Chocolate, Caramel, Blackberry, Orange

Body: Heavy

Acidity: Medium

Moisture: 11.30%



Producer: Volcafe Guatemala Peter Schoenfeld

Varietals: Bourbon, Caturra, Catuai, Typica

Process: Washed

Region: Huehuetenango

Altitude: 1500 - 1900 masl

Harvest Period: Jan - March