

HUEHUETENANGO CANDELARIA SHB/EP

GUATEMALA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Huehuetenango,
Guatemala

PRODUCER

Various Smallholders

PROCESSING

Washed & Fully Sundried

HARVEST SCHEDULE

January - April

VARIETY

Bourbon, Catuai,
Caturra

ALTITUDE (MASL)

1500-2000

Coffee Background

Huehuetenango farms sit high in the mountains ranging from 5,000 - 6,500 feet (2,000masl). This renowned region owes much to the dry, hot winds that come in from the mountains of Mexico's Tehuantepec plain. The additional heat layers protect Huehuetenango from frost and enable coffee to grow at dizzying heights. The fact that Huehuetenango farms are so high up and remote means that producers must often set up their own micro-mills. Fortunately, Huehuetenango is also blessed with numerous rivers that facilitate washed-process coffee.

Candelaria is one of Genuine Origin's first community lots, crafted by our amazing quality control lab in Guatemala City. They work with producers across Huehuetenango to develop a consistent, high-quality blend every year. In the cup, Candelaria has bright acidity, light body, and sweet notes of milk chocolate, caramel, and roasted almond.

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