

LOS HUIPILES HUEHUETENANGO SHB/EP

GUATEMALA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Huehuetenango,
Guatemala

PRODUCER

Various Smallholders

PROCESSING

Washed

HARVEST SCHEDULE

December - March

VARIETY

Bourbon, Arabigo,
Caturra

ALTITUDE (MASL)

1600

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.

The Huipiles regional blend is a showcase that encapsulates the rich, complex flavors signature of the Huehuetenango Department. Many small communities coexist here, each with its own traditions that are reflected in its huipil design, a traditional garment with multiple panels stitched together. Each embroidered pattern is geography-specific, and the complexities of these designs are represented in the Huipiles regional blend. In the cup, a medium body with medium acidity is highlighted by sweet and aromatic notes of milk chocolate, vanilla, brown spices, pear, and pecan.

Genuine  origin

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