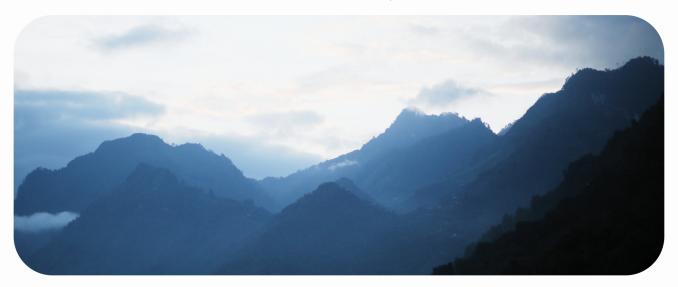
REGIONAL SELECTION WASHED SHB/EP FANCY

GUATEMALA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Huehuetenango & Nuevo Oriente, Guatemala

PRODUCER

Various smallholders

PROCESSING

Washed, Fully Sundried

HARVEST SCHEDULE

December-March

VARIETY

Bourbon, Caturra, Catuaí, Pache

ALTITUDE (MASL)

1300-2000

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.

Smallholders have populated Nuevo Oriente since the midtwentieth century. Now coffee is growing in popularity, and larger estates are popping up. Today, coffee is helping the region blossom into a vibrant community and Nuevo Oriente appears poised to become a strong coffee-producing region.

From the East to the West, this regional selection brings together two distinct coffee characters to form a synergy of complex flavors. From Huehuetenango comes fruit-forward notes of citrus and a bright acidity rounded off with a pleasant sweetness. Complementing aromatic notes of cocoa powder, graham cracker, and roasted almonds come from Nuevo Oriente, lifting the blend with a light body.

