

HUEHUETENANGO ORGANIC SHB/EP

GUATEMALA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Huehuetenango,
Guatemala

PRODUCER

Various Smallholders

PROCESSING

Washed

HARVEST SCHEDULE

December - March

VARIETY

Caturra, Bourbon,
Catuai, Typica,
Pacamara

ALTITUDE (MASL)

1600

CERTIFICATION

USDA Organic

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. In the cup, this lot features bright acidity, light body, and sweet notes of chocolate, almond, cane sugar, and hints of tart green apple.

Many coffee origins grow coffee organically by default, but for coffee to be certified as USDA Organic, the farm and supply chain must adhere to strict standards from tree to cup. The standards encompass criteria such as the health of the soil, management of pests and weeds, the genetics of the coffee trees, environmental impacts that result from agricultural activity, and more. Accreditation is a rigorous process that can take up to three years and is a huge investment for producers. That's why many who naturally farm organically lack certification despite their sustainable efforts.

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