

HUEHUETENANGO / NUEVO ORIENTE WASHED SHB/EP

GUATEMALA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Nuevo Oriente,
Huehuetenango,
Guatemala

PRODUCER

Various smallholders

PROCESSING

Washed

HARVEST SCHEDULE

December - March

VARIETY

Bourbon, Caturra,
Catuaí, Pache

ALTITUDE (MASL)

1300-2000

Coffee Background

well-balanced and full-bodied tones of Nuevo Oriente. Grown at elevations ranging from 1,300 to 2,000masl, the high-altitude conditions and dry winds create an ideal microclimate for slow cherry maturation, contributing to a sweet cup profile with notes of baker's chocolate, brown sugar, and nougat. The region's predominantly limestone and volcanic soils contribute to the coffee's crisp acidity and structured body, presenting in this lot as notes of fresh green apple.

Over 100,000 producers in Guatemala are smallholder farmers with under two hectares of farmland who grow coffee under shade trees, promoting biodiversity and sustainable farming practices. Washed processing is the most common method, allowing the coffee's inherent brightness and clarity to shine. This coffee was milled at El Trebol and offers a consistently exceptional cup that showcases the best of Guatemalan terroir.

Genuine  origin

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