

# GUATEMALA

## SHB+ EP, 84+ COOPERATIVE TODOS SANTOS

Hidden in the highlands of Huehuetenango, between 1,400 and 1,800 meters above sea level, surrounding the village of Tuiboch are the communities that form the Cooperative Todos Santos. Founded in 1995 by 10 producers and now comprising 55 smallholder farmers, the cooperative cultivates Bourbon, Caturra and newer rust-resistant varieties. Warm valley winds, high altitude and unique rainfall patterns allow cherries to ripen uniformly, creating a short, efficient harvest from January to March. Coffee is processed at each farm and dried on patios or rooftops before export. Sustainability efforts by Los Volcanes Coffee include farm renovation, improved plant spacing and “ecologic boxes” that retain moisture, prevent erosion and enhance long-term soil health and productivity.

### CUP PROFILE

biscuit | brown sugar | mandarin | orange | roasted almond

Acidity	7	<div style="width: 70%;"></div>
Body	7	<div style="width: 70%;"></div>
Flavour	7	<div style="width: 70%;"></div>

### CUP PROFILE ESPRESSO

dark chocolate | brazil nut | plum

Acidity	7	<div style="width: 70%;"></div>
Body	7	<div style="width: 70%;"></div>
Flavour	8	<div style="width: 80%;"></div>



## REGIONALS

### QUALITY

**Country** Guatemala  
**Region** Huehuetenango  
**Cooperative** Todos Santos  
**Ref. No.** P11660  
**Coffee Type** Arabica  
**Quality** SHB+ EP, 84+  
**Crop** 2025/26  
**Harvest Time** January - March  
**Harvest Method** Picking  
**Altitude** 1300 m  
**Processing** Washed  
**Soil Type** Clay loam soil  
**Packaging Type** 69,00 KG/Bag Ecotact

### GREEN GRADING

**Moisture** 10,30%  
**Odor** clean  
**Color** green  
**Defects** 0-8 Defects  
**Screen Size** 15+

### CUPPING SCORE

84,00 (TSP Q-Arabica Grader)