

GUATEMALA

ASSOCIATION MANCOMUNIDADES CAFETALERAS, SHB EP, WASHED

Mancomunidades Cafetaleras is an association of 691 smallholder producers located in the mountainous hills of Cuilco, Huehuetenango, at elevations between 1,500 and 1,700 meters. Grown on dry, volcanic soils, each coffee is cultivated and processed individually on small family farms, preserving traditional practices passed down through generations. Coffee is grown under shade trees to maintain biodiversity and soil balance. The association supports farmers through market access, quality alignment, and organic compliance while maintaining producer independence.

This lot is fully washed, with hand-picked cherries processed the same day, fermented, washed, and carefully dried to express the clean, bright character of the region.

CUP PROFILE

biscuit | brown sugar | cocoa | mandarin | orange | roasted almond

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

CUP PROFILE ESPRESSO

red currant | yellow stone fruit | Amaretto

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



REGIONALS

QUALITY

Country Guatemala
Region Santa Rosa
Association Mancomunidades Cafetaleras
Ref. No. P11730
Coffee Type Arabica
Quality SHB EP
Crop 2025/26
Harvest Time December - March
Harvest Method Picking
Altitude 1600 m
Variety Bourbon, Typica, Caturra & Catuai
Certification Organic
Processing Washed
Soil Type Volcanic soil
Packaging Type 69,00 KG/Bag Grain Pro

GREEN GRADING

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

CUPPING SCORE

84,00 (TSP Q-Arabica Grader)