

GUATEMALA

FINCA CANAQUE, SAN RAMÓN & CATURRA

The Finca Canaque, named after a native tree of the region, was originally founded in 1958 by Jorge Vídes and is now in the third generation of the family. The Finca Canaque is located on the top of the mountains in La Libertad, Huehuetenango, at an altitude of 1800 meters. Since 2016, Mariá Vides owns the farm and focusses on producing quality coffee both washed and natural.

CUP PROFILE

blueberry | strawberry | biscuit | nougat | tobacco

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

CUP PROFILE ESPRESSO

dark chocolate | dried fig | brown sugar

Acidity	5	<div style="width: 50%;"></div>
Body	7	<div style="width: 70%;"></div>
Flavour	7	<div style="width: 70%;"></div>



EXCLUSIVES

QUALITY

Country Guatemala
Region Huehuetenango
Coffee Farm Finca Canaque
Ref. No. P10454
Coffee Type Arabica
Crop 2019/20
Harvest Time April - May
Harvest Method Picking
Altitude 1800 m
Variety San Ramón & Caturra
Processing Natural
Soil Type Loamy soil
Packaging Type 69,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 9,60%
Odor clean
Color green
Defects 0-5 Defects
Screen Size SHB 15+

CUPPING SCORE

85,00 (TSP Q-Arabica Grader)