

# GUATEMALA

## HUEHUETENANGO, SHB EP, WASHED, CATURRA & CATUAÍ

Guatemalan coffee is renowned for its incredible diversity of cup profiles, making it a standout in the global coffee scene. This unique range of flavors has allowed the country to successfully market its distinct coffee regions. Among these is Huehuetenango, home to the highest non-volcanic mountains in Central America. Nestled at altitudes between 1,500 and 2,000 meters above sea level, this region produces some of the finest coffee in Guatemala. The country's coffee landscape is a mix of small-scale farmers and larger plantations, with many farmers operating their own wet mills and selling their beans as parchment to exporters who manage their own dry mills.

### CUP PROFILE

light caramel | milk chocolate | nougat | biscuit | mandarin

Acidity	6	
Body	7	
Flavour	7	

### CUP PROFILE ESPRESSO

citrus | roasted almond | milk chocolate

Acidity	7	
Body	7	
Flavour	7	



## REGIONALS

### QUALITY

**Country** Guatemala  
**Region** Huehuetenango  
**Ref. No.** P11450  
**Coffee Type** Arabica  
**Quality** SHB EP  
**Crop** 2024/25  
**Harvest Time** December – March  
**Harvest Method** Picking  
**Altitude** 1100 m  
**Variety** Caturra and Catuai  
**Processing** Washed  
**Soil Type** Volcanic soil  
**Packaging Type** 69,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 11,00%  
**Odor** clean  
**Color** green  
**Defects** 0-6 Defects  
**Screen Size** 15+

### CUPPING SCORE

84,00 (TSP Q-Arabica Grader)