

GUATEMALA

HUEHUETENANGO, SHB EP, 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)