

# GUATEMALA

## FINCA CANAQUE, NATURAL, SAN RAMÓN & CATURRA

The Finca Canaque, named after a native tree of the region, was originally founded in 1958 by Jorge Vides 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

dried fruit | sour cherry | dark chocolate | dried plum

Acidity	7	<div></div>
Body	8	<div></div>
Flavour	7	<div></div>



## EXCLUSIVES

### QUALITY

**Country** Guatemala  
**Region** Huehuetenango  
**Coffee Farm** Finca Canaque  
**Ref. No.** P11495  
**Coffee Type** Arabica  
**Crop** 2024/25  
**Harvest Time** April - May  
**Harvest Method** Picking  
**Altitude** 1800 m  
**Variety** San Ramón and Caturra  
**Processing** Natural  
**Soil Type** Loamy soil  
**Packaging Type** 69,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 11,30%  
**Odor** clean  
**Color** brownish  
**Defects** 0-8 Defects  
**Screen Size** 15+

### CUPPING SCORE

84,50 (TSP Q-Arabica Grader)