

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

red berry | black cherry | cocoa | dark chocolate | roasted almond | winey

Acidity	7	
Body	8	
Flavour	8	

CUP PROFILE ESPRESSO

black cherry | cocoa

Acidity	7	
Body	7	
Flavour	7	



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 11,00%
Odor clean
Color brownish
Defects 0-4 Defects
Screen Size 15+

CUPPING SCORE

85,50 (TSP Q-Arabica Grader)