

GUATEMALA



Despite the rollercoaster of political turbulence since the 1700s, Guatemala has managed to produce some of the most delicious specialty coffees in the world.



Its four distinct regions: Antigua, Huehuetenango, Atitlan and Coban, each produce vastly unique flavours – that's astounding considering the country is so small (108,000km²)! The abundance of water means that the coffees are usually washed giving clean and crisp flavours.

The coffees produced in Guatemala are some of my all-time favourites. With such rich and vibrant flavours, I always feel like I've stepped into a Mario Chavajay painting. Look him up!

RYD JEAVONS

Chief Espresso Officer

Region: Huehuetenango (pronounced "whey-whey-tenungo")

ABOUT THE FARM/ESTATE

The remoteness of these farms and the layout of the land forces farmers to grow the cherries on smaller scale farms and fully process the coffee cherries usually on patios beside their house before hauling the dried coffee down to the city. The high altitude creates intense and complex sugars that are highly desirable.

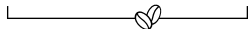
TASTING NOTES

Flavours of maple, milk chocolate and fruits.

Acidity

Sweet juicy orange.

Body



Syrupy and medium.



FRESH
COFFEE BEANS
DELIVERED


☆ **QUALITY SCORE**
85


☛ **VARIETIES**
Bourbon, Caturra


⚡ **ALTITUDE**
1600-1700 MASL

☕ **PROCESS**
Washed & Sundried

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