



GUATEMALA HUEHUETENANGO



FARMING PROFILE

Process:	Washed and dried on stacked raised beds and sometimes patios
Varietals:	Bourbon, Catuai, Caturra, Typica
Altitude:	1400 - 2000 masl
Region:	Huehuetenango, Western Guatemala
Producer:	Various producers
Harvest Period:	November to April 2023/2024

GREEN COFFEE INFORMATION

Quality Category:	Pro Series
Grade:	SHB/EP
Screen Size Spread:	Screen 20: 4% / Screen 19: 24% / Screen 18: 29% / Screen 17: 10% / Screen 16: 24% / Screen 15: 9%
Packaging:	Grain Pro

Q-GRADING

Licensed Q-Grader:	Mike Mac Donald
SCA score on arrival:	82.5

Cup profile commentary This can act as a higher tier connecting coffee that can have a great blend of chocolatey sweetness and tangy yet pleasant acidity. The possibilities for blending are endless. We experience cacao, cherry, walnut and dried apple with an apple-like acidity. The mouthfeel is smooth and high quality.

The name Huehuetenango means “Place of the Ancients” and is from the language-Q’anjob’al, which is mayan in origin and spoken by people in Guatemala and Mexico. Huehuetenango is one of the larger commercial centres for the numerous Mayan settlements that dot western-central Guatemala. Near the city are ruins of an ancient Mayan centre called Zaculeu, which has been developed into an archaeological park. Of the three non-volcanic coffee producing regions, Huehuetenango is the highest and driest. Thanks to the dry, hot winds that blow into the mountains from Mexico’s Tehuantepec plain, the region is protected from frost, allowing Coffee to be cultivated up to 2000 meters above sea level with no issues, or protective measures needed. These high altitudes and relatively predictable climatic conditions make for exceptional circumstances to cultivate and process high quality coffee.

The extreme remoteness of Huehuetenango virtually requires all producers to process their own lots. Fortunately, the region has an almost infinite number of rivers and streams, so a wet mill can be placed almost anywhere.

