Guatemalan Huehuetenango

Guatemala · Huehuetenango

ALWAYS ORGANIC | A LIGHTER ROAST



ORIGIN PROFILE

Guatemala

REGION
Huehuetenango

FARM / PRODUCER
AAPICAFI

ALTITUDE
6000 ft

VARIETAL
Bourbon, Caturra, Pache

PROCESS
Washed

HARVEST
January-April

CLIMATE
Dry

FLAVOR NOTES

Malic | *Citrus* | *Dark Chocolate* | *Raspberry*

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In the cup

Silky Smooth, Floral Hibiscus Undertones

From Huehuetenango, Guatemala

Guatemala is a fascinating country with rich Indigenous cultures and stunning natural habitats. Its landscape is shaped by 37 volcanoes, several of which are still active. Besides attracting travelers, these volcanoes contribute to the distinctive character of Guatemalan coffees. Located in the northwest along the Mexican border, Huehuetenango is one of the country's best-known coffee-growing regions.

The name "Huehuetenango" comes from the historic Aztec language Nahuatl and means "place of the

Guatemalan Huehuetenango (continued)

ancestors." Elevations in the region range from 300 to 3,850 meters, creating diverse microclimates ideal for coffee cultivation. This coffee grows on mountain slopes between 1,350 and 2,000 meters, qualifying it as Strictly Hard Bean (SHB).

This Organic-certified lot was produced by members of the Asociación de Apicultores y Caficultores (AAPICAFI), translating to "Association of Beekeepers and Coffee Growers," located in Canton Buenos Aires, Union Cantinil. Its members continuously improve their sustainable and environmentally friendly farming practices. For example, they make natural compost from coffee pulp and cattle manure, helping to reduce waste on their farms. Some members are also beekeepers, supporting the pollination of coffee trees while generating an additional source of income.

During the harvest season, the cherries are hand-picked at optimal ripeness. They are depulped the same day and fermented underwater for 24 to 28 hours, depending on weather conditions. After thorough washing and sorting, the beans are laid out to slowly dry under the sun.