



Hunapu (GrainPro)



Café Imports is pleased to present several microlots from the members of the Antigua Coffee Producers Association, purchased and processed through the Bella Vista micromill in Guatemala.

Hunapu is a "brand" given to coffees collected from various small producers in and around a specific micoregion of Chimaltenango. These farms are located in the volcanic soil on the slopes of Volcan de Agua (formerly known as Hunapu—hence the name of the coffee!), and brought as cherry to the mill for processing.

ID# 9725

Origin	Guatemala
Region	Antigua
Farm	Various producers
Variety	Bourbon, Caturra
Altitude	1550–1800 masl
Proc. Method	Fully Washed

Antigua Guatemala is a valley surrounded by three volcanoes: Agua, Fuego, and Acatenago. The Fuego Volcano is still active, and every once in a while it erupts, adding a fresh dusting of mineral rich ash to Antigua soil. This ash helps to retain the soil moisture, and contributes to the coffee development.

The Buena Vista micromill is managed by Luis Pedro Zelaya Aguirre and Luis Pedro Zelaya Zamora. Their quality standards to produce coffee are high, and they are focused not only on producing specialty coffee, but also to contribute positively to the environment.

For more information about coffee production in Guatemala, visit our [Guatemala](https://www.cafeimports.com)





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Gallery Hunapu (GrainPro)

