



High-grown, hard-bean coffees from Guatemala are a staple offering for us as they are for many coffee roasters: The crisp acidity, full body, and toffee sweetness found in these coffees make them valuable as approachable and affordable single-origin brews, or as backbone blend components that layer nicely with more complex or fruitier complements.

For more information about coffee production in Guatemala, visit our <u>Guatemala</u> page.

ID# **15239**

Origin Guatemala

Region Huehuetenango

Farm Various smallholder

farmers

Bourbon, Caturra,

Variety Catuai, Maragogype,

Pache

Altitude 1600–1800 masl

Proc. Method Washed

The Cup

" Tart, sweet and clean with lemongrass and praline flavors."



Gallery Huehuetenango

