

Huehuetenango - Waykan



The Regional Select program was created to highlight the unique profiles we have found that are inherent to various microclimates in many of the countries from which we source green coffee. Local variables like wind patterns, soil quality, sunlight, elevation, and other environmental influencers have much to do with the common characteristics that separate, say, a Northern Colombian from a Southern Colombian coffee, just as they inform the differences between a Colombian and a Kenyan.

For our Regional Select offerings, we source based on cup quality and character, seeking a balance of "taste of place" with availability and price. These lots are built as blends from coffees that cup out between 84–87 on our 100-point cupping scale, and come with regional and often microregional traceability, but are not farm- or producer-specific.

Our Waykan offerings are chosen for their pristine example of the dynamic character of coffees from Huehuetenango, with their crisp acidity reminiscent of lemon, grape, or apple, and a balance of toffee and sweet nuts, like almond. In the Maya Q'q'ijobal dialect in the region, "waykan" means "star, or light that shines in the

ID# 16136

Origin	Guatemala
Region	Huehuetenango
Farm	Various smallholder farmers
Variety	Bourbon, Caturra, Catimor, Maragogype, Pache
Altitude	1600–1800 masl
Proc. Method	Washed
Harvest Schedule	September – April

The Cup

" Sweet, tart and smooth with toffee and praline flavors."



sky at night." The indigenous population in and around Huehuetenango plays a large role in the coffee production here, and coffee accounts either directly or indirectly for roughly 80 percent of the local economy.

For more information about coffee production in Guatemala, visit our [Guatemala page](#).

Gallery Huehuetenango - Waykan

Waykan

