



Guatemala Acatenango Regional

apricot - jasmine honeysuckle - cocoa

LATIN AMERICA



Producer: Small Holders



Region: Acatenango, Guatemala



Cultivar: Bourbon, Caturra, Catuai, Catimor, Pache



Processing: Fully Washed



Elevation: 1300 - 1600 MASL



Harvest: Dec - March



Coffee flowering



Fraijanes, Guatemala



We are proud to present our regional Guatemala coffees. We source these coffees with care to preserve the unique flavor characteristics of each unique growing region in Guatemala.

Acatenango receives its name from being at the base of the Acatenango Volcano, located in the mid-west part of Guatemala, south west of Antigua. The Acatenango Volcano is semi-connected to the famous Fuego Volcano, the two together are known as La Horqueta.

Acatenango is a fairly newly recognized coffee growing region, however has been producing coffee for over 100 years. Acatenango is blessed with good rainfall, elevation, and soils which provide quality in nearly every crop.

Known for complex juicy coffees, our Acatenango displays these qualities in perfect balance. Apricot, tropical fruit, jasmine and honeysuckle florals all combine with deep chocolate tones and cream to create one of the most complex and balanced coffees from the region.