



# Guatemala Coban Regional SHB

citrus - milk chocolate - cream

LATIN AMERICA



Producer: Small Holders



Region: Coban, Guatemala



Cultivar: Bourbon, Caturra, Catuai, Catimor, Pache



Processing: Fully Washed



Elevation: 1300 - 1500 MASL



Harvest: Dec - March



Coffee flowering



Coban, 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.

Coban is unique in almost every way compared to other growing regions in Guatemala. Coban is almost always cloudy, rainy and cool and has a unique soil type made of limestone and clay. The regions wetness is due to its rolling hills and tropical Atlantic ocean influence. It is said that Coban has two seasons, rainy and rainier thus the region boasts the second largest annual rainfall of all Guatemalan coffee regions. Coban is derived from the native Mayan word “cob” which means the place of clouds.

Due to the areas wetness, drying coffees can present a challenge. However with proper care and attention to detail the regions coffees are beautiful displaying very balanced cups with fragrant fruit notes.