



Guatemala Fraijanes Regional SHB

tropical fruit - bakers chocolate - citrus

LATIN AMERICA



Producer: Small Holders



Region: Fraijanes Plateau, Guatemala



Cultivar: Bourbon, Caturra, Catuai, Catimor, Pache



Processing: Fully Washed



Elevation: 1200 - 1500 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.

Fraijanes is actually a plateau located in the mountains north of Lake Amatitlan, south of Guatemala City and east of Antigua. The same mountain range surround the Valley of Ermita where Guatemala City sits. Coffees on the Fraijanes plateau grow from 1200 – 1500 meters above sea level at a very consistent average temperature of about 22 degrees Celsius.

The mineral rich soil, specifically high in potassium is said to contribute body to the coffees of the area. Our offering exhibits this body in the form of dark bakers chocolate and cream with considerable weight. Tropical fruit, pulpy red fruit and lemon lime citrus help to cut and balance the beautiful weight of this coffee.