



# Guatemala Huehue "Palmira"

citrus - milk chocolate - red fruit

LATIN AMERICA



Producer: Small holders



Region: La Libertad, Huehuetenango



Cultivar: Bourbon, Caturra, Catuai, Maragogype



Processing: Fully Washed



Elevation: 1500 - 1900 MASL



Harvest: Jan - April



Parching drying in Huehuetenango



La Libertad, Huehuetenango



This regional blend is comprised of coffees from Huehuetenango, the northern-most province in Guatemala which borders Mexico. Our sister office and Guatemala exporter, Exportcafe, takes special care in selecting lots each year that make this blend flavorful and consistent. Exportcafe has developed strong producer relationships in the region. Most producers sell directly to them, and lots are expertly cupped and sorted based on quality and grade. The flavor profile tends to capture the winey fruit flavor and big body that this region is known for producing.

Coffee grown in this region benefits from ideal growing conditions. This includes rich limestone soil, good drainage and steep canyons that protect coffee trees from drastic swings in temperature. Water is readily available from rivers and used for washing and processing coffee on the local scale.