



Guatemala San Marcos Barrancas

plum - bakers chocolate- juicy

LATIN AMERICA



Producer: Small Holders



Region: Barranca Grande, San Cristobal Cucho, San Marcos



Cultivar: Bourbon



Processing: Fully Washed



Elevation: 1700 - 1800 MASL



Harvest: Nov - March



Ripe coffee cherries



Barranca Grande, 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. Our San Marcos Barrancas gets its name from coming from the tiny mountain town of Barranca Grande or “big ravine”. Coffees here are cultivated on the sides of ravines that are sometimes so deep they sometimes seem never to end.

Useable space here is so in demand, that many producers purchase seedlings from neighbors as the space that would be used for a nursery must be planted with mature plants for harvesting. Although there are many higher yielding more disease resistant varietals, the people of Barranca Grande choose to cultivate Bourbon for its quality. Many of the plants in the region are two or three generations old and are so tall they require ladders to harvest.

Farmers in Barrancas take full advantage of the slow maturation of cherry caused by high elevation and ever prevailing clouds and mists by precisely picking just past the traditional point, leaning towards purple cherry color rather than red. This more mature picking, develops the juicy plum flavors in the cup and provide a somewhat more complex deeper cup then most.