

GUATEMALA



Region

Various regions

Producer

Various farmers

Altitude

1,200 - 1,700 masl

Variety

Various

Harvest Period

Dec - Apr

Processing

Washed

GUATEMALA WASHED ARABICA SHB EP

citric • smooth • dark chocolate • maple syrup • lemon

Guatemala is a beautiful country in Central America, with a rich indigenous culture and stunning natural habitats. The most striking features of its landscape are the 37 volcanoes, several of them still being active. These volcanoes are not only attractive for travelers exploring the country but make up the distinct characters to be found in Guatemalan coffees.

It is believed that coffee was first introduced to Guatemala by the Jesuits around 1740. However, coffee only became a relevant crop after 1856, when the invention of dyes reduced the demand for indigo, which used to be the main cash crop at the time. Today, Guatemala is home to some 125,000 coffee producers who drive the coffee industry in eight different regions. High altitudes and as many as 300 unique microclimates make Guatemala an ideal place to grow varieties such as Bourbon, Caturra, Catuai, Pache, and Pacamara. The harvest season typically goes from December until April, depending on the region.

This coffee is washed SHB EP represents the great quality stemming from Guatemala. SHB stands for "Strictly Hard Bean" and indicates that the coffee was grown at altitudes above 1,200 masl. EP stands for "European Preparation" indicating the screen size (15+) and low defect tolerance in the lot. With notes of dark chocolate and maple syrup, this is a perfect coffee for a solid espresso or filter blends.

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