



## GUATEMALA

**Stock:** Out of stock | **Categories:** [Guatemala](#) |

### ADDITIONAL INFORMATION

<b>Bag Size</b>	69 Kg Bags
<b>Grade</b>	HB EP Zona Fertil
<b>Farm/Cooperative</b>	Finca Viña, Finca Helvetia, Finca Suiza, Finca Nil, Finca Aurora, Finca Concepción and Finca Monte Bello
<b>Location</b>	EBL San Leandro
<b>Contract</b>	P115869/1
<b>Altitude</b>	900 - 1,550 M
<b>Processing</b>	Washed and Sun Dried
<b>Varietals</b>	Bourbon, Catuai, Tipica
<b>Harvest</b>	February - May
<b>Cupping Notes</b>	Medium Acidity and Body, Caramel, Green Apple, Milk Chocolate
<b>Record Id</b>	335950.0
<b>Region</b>	Quetzaltenango

Hard Bean (HB) accounts for beans that are cultivated between 1,070 to 1,200 meters above sea level. The increased altitude and cooler climate conditions lead to a slower ripening of coffee cherries, resulting in beans with greater density.

EP (European Preparation), represents beans that are screen size 15+ and meticulously sorted and cleaned to ensure coffee is free from defects and impurities.

