



GUATEMALA

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

ADDITIONAL INFORMATION

Bag Size	69 Kg Bags
Grade	SHB EP Fancy Los Laureles – Grainpro
Farm/Cooperative	Finca Los Laureles
Location	RPM New Jersey
Contract	P116048/1
Altitude	1,800 – 2,000 M
Processing	Fully Washed and Sun Dried
Varietals	Caturra, Bourbon, Pache, Maragogype
Harvest	December – April
Cupping Notes	Medium Acidity, Smooth Body, Milk Chocolate, Caramel, Cherry
Record Id	335962.0
Region	Huehuetenango

Finca Los Laureles, a remarkable coffee that carries with it the rich legacy and dedication of Mario Roberto Sosa, a true coffee pioneer. Born in 1927, Mario embarked on his career at the young age of 12. With determination and vision, he purchased a truck in 1947 and started a thriving community transportation enterprise. Alongside his beloved wife, Raquel Lopez, they nurtured a family of seven sons. In 1966, their passion for coffee led them to venture into cultivation, and in 1972, Los Laureles was founded. Now at the age of 95, Mario's work history spans an impressive 83 years, and he continues to actively oversee tree maintenance and the harvest, with the unwavering support of his sons. Grown at an altitude range of 1,800-2,000 masl, this exceptional coffee is harvested from

ICT COFFEE

January through April, with the export season extending from March to September. Los Laureles cultivates a diverse range of coffee varieties, including Pache, Caturra, Bourbon, Maragogype, and Gesha. Each sip of Finca Los Laureles is a testament to the unwavering passion and dedication of the Sosa family, creating a truly exceptional and unforgettable coffee experience.

Huehuetenango, located in the highlands of western Guatemala, is one of the most renowned coffee-producing regions in the world. This area is unique in its ability to produce coffee at very high altitudes, thanks to the hot, dry winds that blow from Mexico's Tehuantepec plain, protecting the region from frost. This allows for coffee cultivation at altitudes as high as 2,000 meters above sea level. The region's diverse microclimates, resulting from its varied topography, contribute to the development of distinct flavor profiles in the coffee. Huehuetenango is celebrated for producing coffees with a complex and balanced cup profile, often featuring bright acidity, full body, and flavors ranging from sweet fruit to floral notes. The combination of high altitude, rich soil, and a favorable climate makes Huehuetenango a jewel in Guatemala's coffee crown, consistently producing some of the highest quality beans in the country.

SHB (Strictly Hard Bean), accounts for beans that are cultivated at altitudes of 1,300 M and above. This results in a slower maturation process that enhances flavor complexity.

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