



## GUATEMALA

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

### ADDITIONAL INFORMATION

|                         |  |
|-------------------------|--|
| <b>Bag Size</b>         | 69 Kg Bags   |
| <b>Grade</b>            | FTO SHB EP Fancy [FLO and FT USA] – Bicafe – Grainpro                |
| <b>Farm/Cooperative</b> | AAPICUC (Asociacion de Apicultores y Cafifultores de Union Cantinil) |
| <b>Location</b>         | Dupuy Jacksonville   |
| <b>Contract</b>         | P116050/1  |
| <b>Altitude</b>         | 1,500 – 1,900 M  |
| <b>Processing</b>       | Fully Washed and Sun Dried   |
| <b>Varietals</b>        | Catuai, Pache, Caturra   |
| <b>Harvest</b>          | February – May   |
| <b>Cupping Notes</b>    | Medium Acidity, Creamy Body, Cherry, Milk Chocolate, Vanilla         |
| <b>Record Id</b>        | 335973.0   |
| <b>Region</b>           | Huehuetenango  |

This coffee comes from the Coop Apicus, which is in northern Huehuetenango near the Mexican border. Apicus has 200 farmer members after 10 years in business producing organic coffee, 70% fully certified, with a focus on higher altitudes. The wet milling is accomplished in basic concrete fermentation tanks and concrete drying patios. The dry parchment is packed and transported to Bicafe.

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.

# ICT COFFEE

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