ICT COFFEE



GUATEMALA

Stock: Out of stock | Categories: Guatemala |

ADDITIONAL INFORMATION

Bag Size 69 Kg Bags

Grade Org SHB EP Fancy Bicafe – – Grainpro

Farm/Cooperative AAPICUC (Asociacion de Apicultores y Cafifultores de Union

Cantinil)

Location EBL San Leandro

Contract P115331/1

Altitude 1,300 – 2,000 M

Processing Fully Washed and Sun Dried

Varietals Catuai, Pache, Caturra

Harvest January - April

Cupping NotesMedium Acidity, Smooth Body, Citrus, Dark Chocolate, Dried

Fruit, Nougat

Record Id 337006.0

Region Huehuetenango

AAPICUC (Asociacion de Apicultores y Cafifultores de Union Cantinil) is an association of over 100 small-scale producers from Unión Cantinil in Huehuetenango, established in 2018. This cooperative focuses on sustainable coffee growing, emphasizing environmental responsibility and fair labor practices. AAPICUC's operations extend to using organic waste for fertilization and reinvesting in community welfare, including training for better farm management and initiatives aimed at improving local living standards.

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Grown at altitudes of around 2,000 meters above sea level, where a unique microclimate prevails due to the interplay of hot and cool air from neighboring geographical features, this coffee is notable for its crisp acidity and the prominent fruit flavors that are characteristic of the region. The climate, combined with organic farming methods, ensures that each cup delivers the authentic taste of Huehuetenango, renowned for its exceptional coffee. The continuous investment in quality and community support by AAPICUC not only enhances the coffee's excellence but also strengthens the fabric of the local society.

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.