



## GUATEMALA

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

### ADDITIONAL INFORMATION

<b>Bag Size</b>	69 Kg Bags
<b>Grade</b>	SHB EP Bicafe - Grainpro
<b>Farm/Cooperative</b>	Various Medium and Small Holder
<b>Location</b>	The Green Room
<b>Contract</b>	P116077/1
<b>Altitude</b>	1,300+ M
<b>Processing</b>	Washed
<b>Varietals</b>	Bourbon, Typica, Catuai, Caturra
<b>Harvest</b>	November - April
<b>Cupping Notes</b>	Medium Acidity and Body, Citrus Fruit, Milk Chocolate, Walnut, Clean Finish
<b>Region</b>	Various
<b>Record Id</b>	337119.0

Bicafe, a miller and exporter, has established itself as a trusted partner in the coffee industry, bridging the gap between small-scale producers and the global market. Their expertise in blending beans from different regions of Guatemala enables them to craft a distinctive and well-balanced coffee profile. Bicafe's commitment to sustainable and ethical practices further underscores its dedication to the coffee and the communities involved. The combination of high altitudes, volcanic soil, and attentive cultivation methods yields beans with a rich complexity and vibrant acidity. As a result, the collaboration between Bicafe and Guatemala's small producers brings forth Guatemala SHB EP coffee, a product that embodies the care and expertise of all those involved in its production.

# ICT COFFEE

journey.

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.