



GUATEMALA

Stock: 10 in stock | **Categories:** [Guatemala](#) |

ADDITIONAL INFORMATION

Bag Size	69 Kg Bags
Grade	FTO SHB EP Fancy [FLO and FT USA] Asproguate – Grainpro
Farm/Cooperative	Asproguate (Asociación Sostentible de Productores de Guatemala)
Location	Dupuy Jacksonville
Contract	P116069/1
Altitude	1,300 – 2,000 M
Processing	Fully Washed and Sun Dried
Varietals	Caturra, Catuai, Typica and Bourbon
Harvest	November – April
Cupping Notes	Medium Acidity, Smooth Body, Citrus, Brown Sugar, Milk Chocolate
Region	Antigua, Acatenango and Atitlan

Asproguate, a renowned cooperative in Guatemala, is a testament to the country's rich coffee heritage. Situated in the central highlands, this cooperative is an amalgamation of small-scale coffee producers from celebrated regions like Antigua, Acatenango, and Atitlán. These areas are acclaimed for their ideal coffee-growing conditions, featuring high altitudes, rich volcanic soils, and a climate that favors the cultivation of quality coffee. Grown at altitudes between 1,300 and 2,000 meters, the beans develop slowly, acquiring a depth of flavor that is characteristic of the region. The cooperative is not just about coffee production; it's also deeply invested in sustainable and organic farming practices. This commitment ensures the preservation of the environment and the health of the soil, which is crucial for the future of coffee farming in Guatemala. Furthermore, Asproguate emphasizes

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empowering its members through education, training in agricultural best practices, and assistance in obtaining organic and fair-trade certifications. This approach not only improves the quality of their coffee but also enhances the livelihoods of the farmers. As a result, Asproguate's coffee is distinguished not only by its high quality, with flavor notes of chocolate, fruit, and nuts, but also by the cooperative's dedication to community, sustainability, and the overall betterment of its members' lives.

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.