

ICT COFFEE



GUATEMALA

Stock: 142 in stock | **Categories:** [Guatemala](#) |

ADDITIONAL INFORMATION

Bag Size	69 Kg Bags
Grade	SHB EP Estate Las Crucitas - Ecotact
Farm/Cooperative	Finca Las Crucitas
Location	Dupuy Jacksonville
Contract	P116845/1
Altitude	1,500 - 1,800 M
Processing	Fully Washed and Sun Dried
Varietals	Caturra, Catuai, Bourbon
Harvest	January - April

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Region	Fraijanes
Record Id	338940.0

Finca Las Crucitas is a highly regarded coffee arrival that showcases the rich tradition and expertise of the Chinchilla family. This family-owned farm, founded in the 1900s, has been managed by the Chinchilla family across generations. From its early beginnings, the farm has focused on cultivating the Caturra variety, which established a reputation for excellence. In recent years, the family has expanded its offerings by introducing new varieties, such as Catuaí. Led by Alfredo Chinchilla and his children, the family remains actively involved in the day-to-day operations of Finca Las Crucitas. Situated in an altitude range of 1,500-1,800 meters above sea level, the farm benefits from optimal growing conditions. The harvest season, spanning from January to April, allows for the production of exceptional coffee beans. With an export season from March to September, coffee enthusiasts can enjoy the exquisite flavors of Finca Las Crucitas throughout the year.

The Fraijanes Plateau in Guatemala is another distinguished coffee-producing region, characterized by its unique combination of high altitude, volcanic soil, and a microclimate that's particularly conducive to coffee cultivation. Located near Guatemala City, the region sits at an altitude ranging from 1,200 to 1,800 meters above sea level, with the area's volcanic pumice soil offering excellent drainage and nutrient-rich conditions for coffee plants. The climate in Fraijanes is generally more humid and rainy compared to other Guatemalan coffee regions, a factor that contributes significantly to the coffee's quality. This region's unique environmental conditions, along with the expertise of local farmers, combine to produce a coffee that is both rich in taste and steeped in the cultural heritage of Guatemalan coffee farming.

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.