

# GUATEMALA SHB EP. LOS LAURELS ESTATE.

WE'VE GOT  
YOUR BATCH

**GRADE:** SHB EP

**REGION:** La Libertad, Huehuetenango

**ALTITUDE:** 1,500 to 1,800 M above sea level

**PROCESSING:** Washed

**VARIETAL:** Bourbon, Catuai, Caturra

**HARVEST:** February to May

Owned and operated by Doña Raquel Sosa and her husband Mario Sosa, the kindest grandma-grandpa couple, since 1960. With a taste that is complex and subtle, Guatemala Huehuetenango is one of the nation's most desirable coffees. Huehuetenango coffee typically has distinctive and delicate fruit notes, medium body a buttery mouthfeel, and a sweet floral aroma. The finish is clean and lingers pleasantly on the palate.

**CUPPING NOTES:** Dark chocolate, Floral, Almond, Sweet and Citrus Peel, with a Silky Body and Bright Acidity.



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