

# 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 with citrus and lingers pleasantly on the palate.

**CUPPING NOTES:** Complex & Excellent, a True Huehuetenango: Black Tea, Candied Yam & Dark Chocolate, with a Medium Acidity and a Medium Body.



NOT JUST COFFEE, YOUR COFFEE.



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