

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: Milk Chocolate, Mandarin Orange and Caramel with a Delicate Body and a Medium Acidity. A Good Citrus Finish.



NOT JUST COFFEE, YOUR COFFEE.



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