

GUATEMALA BICAFÉ ESTATES HUEHUE



WE'VE GOT
YOUR BATCH

GRADE: SHB EP

REGION: San Pedro Necta, Huehuetenango

ALTITUDE: 1,400 to 1,600 M

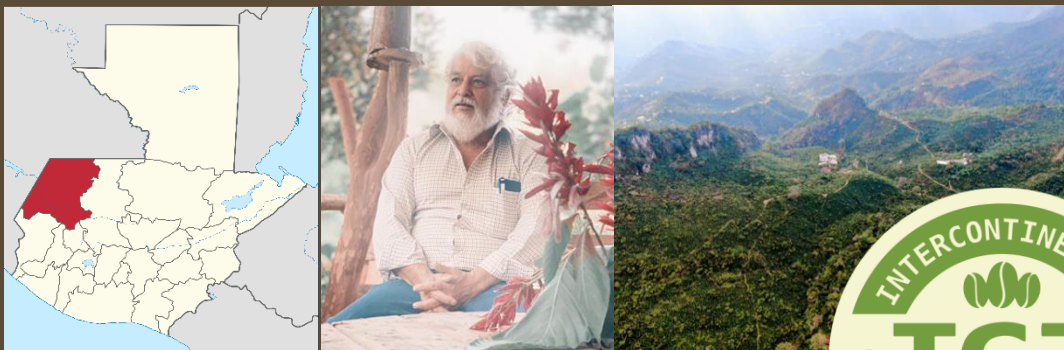
PROCESSING: Washed

VARIETAL: Pache, Catuai, Caturra, Bourbon

HARVEST: February to May

A man named Mario Recinos is the leader of this group of small farms located 4 hours from the department of Huehuetenango. Mario has become known locally as "Santa Claus" for his kindness in the community. Through rivers, mountains, hills and woods, it is very difficult to reach this remote location. If it is hard for us, imagine how hard it is for them to deliver the coffee to the exporting mills. The San Pedro Necta farmers have to be extremely dedicated to bringing their beans to market.

CUPPING NOTES: Soft Acidity, Medium Body, Brown Sugar, Dark Chocolate, Dried Fruit with a Clean Finish.



NOT JUST COFFEE, YOUR COFFEE.



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