

GUATEMALA

FTO SHB EP

HUEHUETENANGO



WE'VE GOT
YOUR BATCH

COOP: Apicuc

REGION: Huehuetenango

ALTITUDE: 1,500 to 1,900 M

PROCESSING: Fully Washed and Sun Dried

VARIETAL: Catuai, Pache, Caturra

CERTIFICATIONS: Fairtrade and Organic

HARVEST MONTHS: February to May

This coffee comes from the COOP Apicuc, which is in northern Huehuetenango near the Mexican border. Apicuc has 200 farmer members after 10 years in business producing organic coffee, 70% fully certified, with a focus on higher altitudes. The wet milling is accomplished in basic concrete fermentation tanks and concrete drying patios. The dry parchment is packed and transported to Bicafe.

CUPPING NOTES: Bright Acidity, Smooth Body, Chocolate, Toffee and Mixed Berries, Nice Complex Coffee.



NOT JUST COFFEE, YOUR COFFEE.



ICTCoffee.com | Trading@ICTCoffee.com | 619.338.8335

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