

GUATEMALA

SHB EP



WE'VE GOT
YOUR BATCH

REGION: Blended Regions

ALTITUDE: 1,350 M and up

PROCESSING: Washed

VARIETAL: Mostly Typica, Bourbon, Caturra and Catuai

HARVEST MONTHS: February to May

These SHB lots are generally a blend of coffees from small farmers all around Guatemala. They are bought and sent to the dry mill where they are processed and blended to hit a certain "Guatemalan" flavor profile. SHB (Strictly Hard Bean) specifies that the coffee was grown at an altitude above 1,350 meters. (This term is also synonymous with "SHG/Strictly High Grown," a classification that's higher than HB.) EP refers to "European Preparation," which is 100% above screen size 15 and allows a maximum of 8 defects per 300g.

CUPPING NOTES: Medium Acidity, Juicy Body, Grapefruit, Chocolate, Brown Sugar, Sweet Finish.



NOT JUST COFFEE, YOUR COFFEE.



ICTCoffee.com | Trading@ICTCoffee.com | 619.338.8335

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