

GUATEMALA NATURAL PROCESS MICROLOT



WE'VE GOT
YOUR BATCH

GRADE: SHB EP

REGION: Mataquesuintla

ALTITUDE: 1,400 to 1,600 M

PROCESSING: Natural

VARIETAL: Caturra, Catuai

HARVEST: January to April

Roberto owns about 1300 hectares and his varieties are Pache, Bourbon, Geisha and Pacamara. Roberto is adamant about quality and is community focused. He says producing specialty coffee is one of the best decisions he has made in his life and when you visit him you can see why. He is widely recognized and his coffees have won multiple awards including Cup of Excellence. He produces about 20k bags from his farms and he supports his smaller counterparts that are also quality driven by purchasing another 30k bags from them. You can live and breathe his story and passion through the flavors and aromas that filter through his coffee.

CUPPING NOTES: Orange, Red Cherry, Cranberry, Tropical Fruit, with a Bright Acidity and a Medium Body.



NOT JUST COFFEE, YOUR COFFEE.



ICTCoffee.com | Trading@ICTCoffee.com | 619.338.8335

SPECIALTY IMPORTERS
OF FINE GREEN COFFEE

A PROUD PARTNER OF THE
HAMBURG COFFEE COMPANY GROUP