



NAME:

Guatemala SHB Antigua Sereno

REGION:

Antigua

ALTITUDE:

1500-1800m a.s.l.

SCREEN:

16up

SCA POINTS:

85.25

VARIETY:

Caturra, Bourbon, Catuai

PROCESS:

Washed

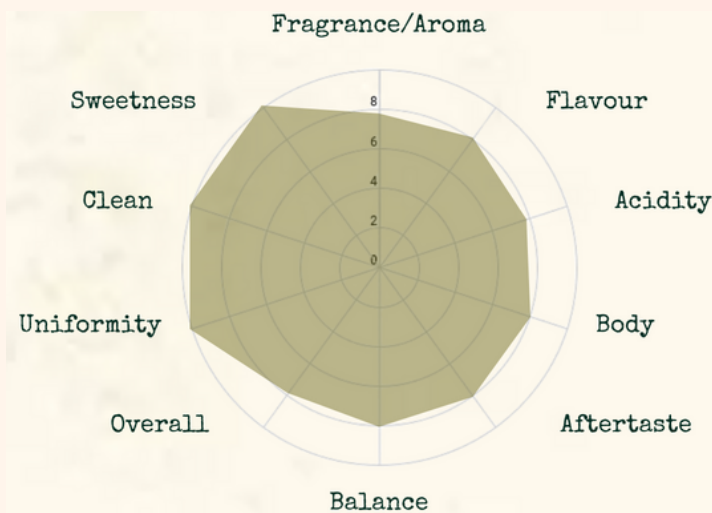
CUPPING NOTES:

Caramel & Chocolate

Plum

Vanilla

CUPPING NOTES



Notes of caramel and chocolate dance on the palate, accompanied by subtle hints of plum and vanilla, creating a harmonious cup profile. With a full and rich body, the coffee leaves a long and sweet aftertaste.



Antigua, once the Kingdom of Guatemala's former capital, stands as a testament to history, nature, and enduring traditions. This colonial gem is nestled in a valley embraced by the imposing Water, Acatenango, and Fire volcanoes, creating a picturesque landscape that exudes natural beauty and cultural richness. The fertile soils, enriched by volcanic activity, provide an ideal environment for coffee cultivation, giving rise to beans with distinctive and exceptional qualities.

The valley boasts a unique microclimate, characterized by moderate temperatures ranging from 18°C to 22°C throughout the year. This temperate climate, coupled with the region's volcanic soil composition, fosters the development of coffee plants and fruits with unparalleled characteristics. The harvest season, spanning from January to March, sees the valley abuzz with activity as farmers meticulously cultivate and harvest the coffee cherries, ensuring the beans reach their full potential.

Helping you make the best out of the beans!