



NAME:

# Guatemala Huehuetenango Rio Azul

REGION:

Huehuetenango

ALTITUDE:

1500-1800m a.s.l.

SCREEN:

16up

SCA POINTS:

85

VARIETY:

Caturra, Catuai, Bourbon

PROCESS:

Washed

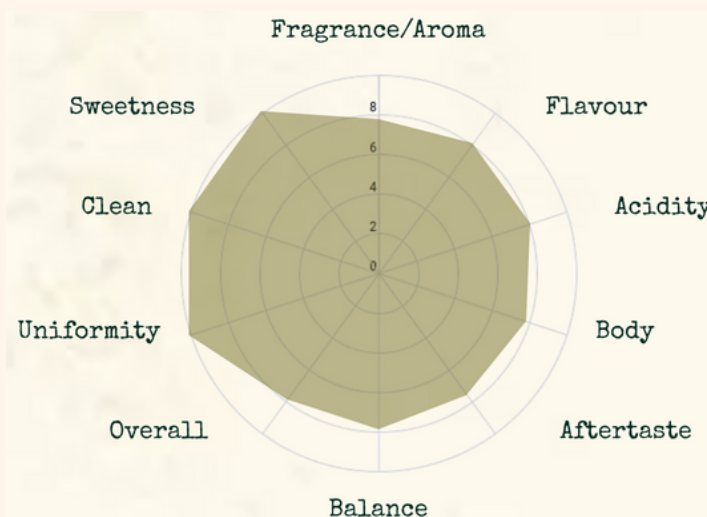
CUPPING NOTES:

Floral Aromas

Lime & Orange

Honey

## CUPPING NOTES



With floral aromas and notes of honey, lime, and orange, this coffee offers a delightful taste experience. Its subtle hints of cherry, bright acidity, and juicy body make for a satisfying cup with a pleasant finish.



Situated within Guatemala's rugged mountainous terrain, the Huehuetenango region stands as a beacon of excellence in the country's coffee landscape. Renowned for its distinct terroir and artisanal production methods, this rocky mountain zone has emerged as one of Guatemala's foremost coffee-growing regions. Situated amidst the Cuchumatanes mountains, Huehuetenango benefits from the unique convergence of cold, crisp winds and warm breezes from the Tehuantepec region, creating optimal conditions for coffee cultivation.

The coffee farms of Huehuetenango thrive in the region's driest soils, boasting elevations ranging from 1,500 meters to 2,000 meters above sea level. This lofty altitude, coupled with temperatures averaging between 20°C and 24°C, provides an ideal environment for the cultivation of specialty coffee. The harvest season, spanning from January to April, sees meticulous attention to detail as farmers carefully handpick ripe cherries, ensuring only the highest quality beans make their way to the processing mills.

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*Helping you make the best out of the beans!*