GUATEMALAN COFFEES



2025-2026



Elegant and well balanced with a rich aroma and very sweet taste.

ANTIGUA COFFEE

72˚F
22˚C

64˚F
18˚C

48”
1200mm

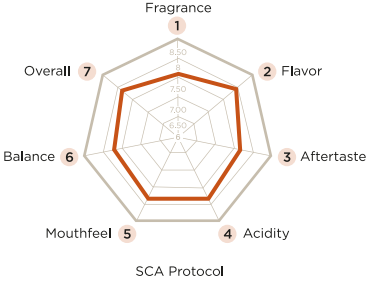
32”
800mm

65%

5600 ft
1700 m

5000 ft
1500 m

Soil: Volcanic with pumice



SCA Protocol

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San José La Traviesa
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San Agustin Las Cañas
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Marked acidity, fragrant aroma, balanced body and clean lingering finish.

ACATENANGO VALLEY

88˚F
31˚C

57˚F
14˚C

72”
1800mm

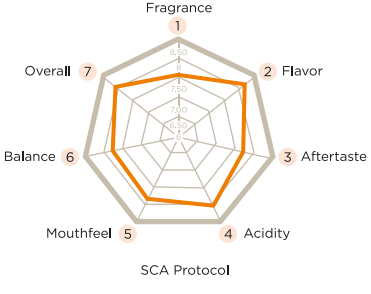
48”
1200mm

70-80%

6500 ft
2000 m

4300 ft
1300 m

Soil: Volcanic with pumice



Chalabal Estrella
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Los Peñoncitos de la Campana de Pahuit
Cesar Otoniel Higueros
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Delightfully aromatic with a bright citrus acidity and full body.

TRADITIONAL ATITLÁN

73˚F
23˚C

68˚F
20˚C

92”
2300mm

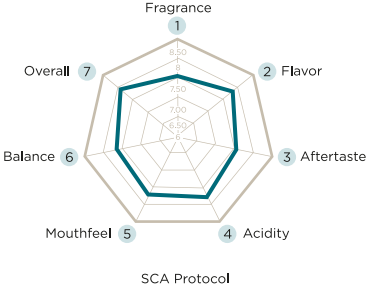
72”
1800mm

75-85%

5600 ft
1700 m

5000 ft
1500 m

Soil: Volcanic



SCA Protocol

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Café Juan Ana
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Distinct fresh fruit notes.
Fine, well-balanced body
and pleasant aroma.

RAINFOREST COBÁN

68˚F
20˚C

59˚F
15˚C

160”
4000mm

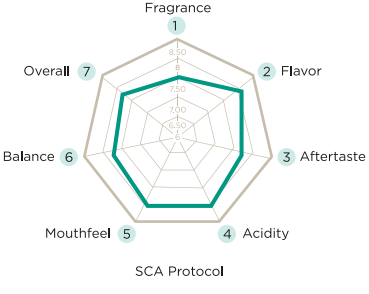
120”
3000mm

85-95%

5000 ft
1500 m

4300 ft
1300 m

Soil: Limestone & clay



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Bright and persistent acidity.
Aromatic with a defined body.

FRAIJANES PLATEAU

79˚F
26˚C

54˚F
12˚C

120"
3000mm

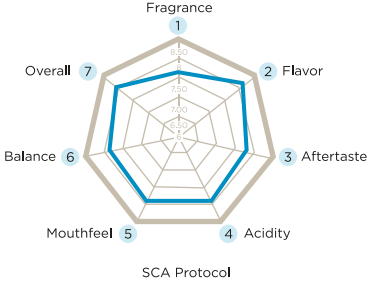
60"
1500mm

70-90%

6000 ft
1800 m

4500 ft
1400 m

Soil: Volcanic with pumice



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Fine, intense acidity with a full body and pleasant wine notes.

HIGHLAND HUEHUE

75˚F
24˚C

68˚F
20˚C

56”
1400mm

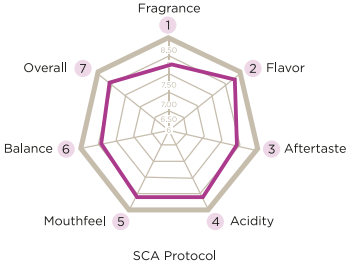
48”
1200mm

70-80%

6500 ft
2000 m

5000 ft
1500 m

Soil: Limestone



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Wellbalanced, with defined mouthfeel and chocolaty flavor.

NEW ORIENTE

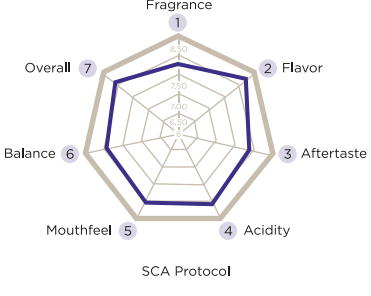
77˚F
25˚C
64˚F
18˚C

80”
2000mm
72”
1800mm

70-80%

5600 ft
1700 m
4300 ft
1300 m

Soil: Metamorphic & clay



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Delicate floral notes present in aroma and taste, pronounced acidity and good body.

VOLCANIC SAN MARCOS

81˚F
27˚C

70˚F
21˚C

200”
5000mm

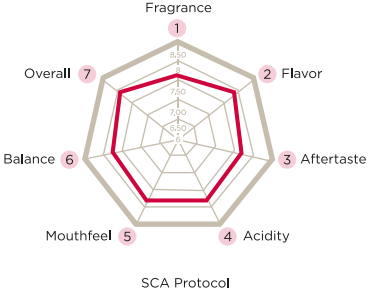
160”
4000mm

70-80%

6000 ft
1800 m

43000 ft
1300 m

Soil: Volcanic



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GUATEMALAN
COFFEES

JOIN US FOR GUAT'S NEXT

High mountain ranges, active volcanoes, large crater lakes, the Atlantic and Pacific oceans, different soil types, and consistent rainfall patterns combine to create more than 300 microclimates in Guatemala.

This natural richness is a paradise for coffee production, and it is one of the most important keys to the marked regional differences that make Guatemalan Coffees truly unique.

The wide variety of microclimates leads to a special complexity that results in distinct cup profiles.

ANACAFÉ
GUATEMALA

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