



GUATEMALAN
COFFEES



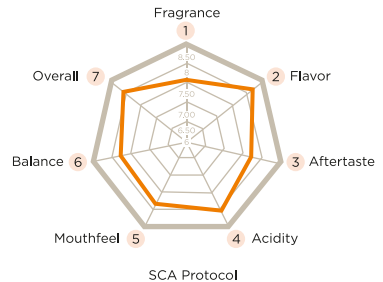
2023-2024



Marked acidity, fragrant
aroma, balanced body
and clean lingering finish.



Soil: Volcanic with pumice



La Campana

Alfredo Amenabar
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El General

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El Muñeco

Claudia Abril
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La Unión II - Acatenango Cohe

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Los Peñoncitos de la Campana de Pahuit

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El Naranja Castillo

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



72°F
22°C
64°F
18°C



48"
1200mm
32"
800mm

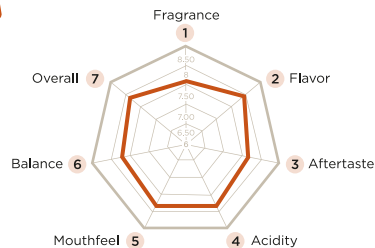


65%



5600 ft
1700 m
5000 ft
1500 m

Soil: Volcanic with pumice



SCA Protocol

Las Nubes

Pedro Echeverria Falla
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Granja El Tempisque

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La Margarita

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La Tacita

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San José La Travesia

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Los Cuxinales

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Delightfully aromatic
with a bright citrus
acidity and full body.



73°F
23°C
68°F
20°C



92"
2300mm
72"
1800mm

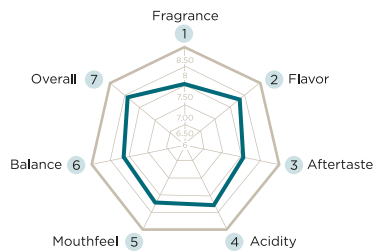


75-85%



5600 ft
1700 m
5000 ft
1500 m

Soil: Volcanic



SCA Protocol

Monte David y Anexos

Joel David Calderon Vielman

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Café Juan Ana

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El Esfuerzo

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Cooperativa Int. Agr.

San Felipe, R.L.

Selbin Eliseo Cojtin Panjoj

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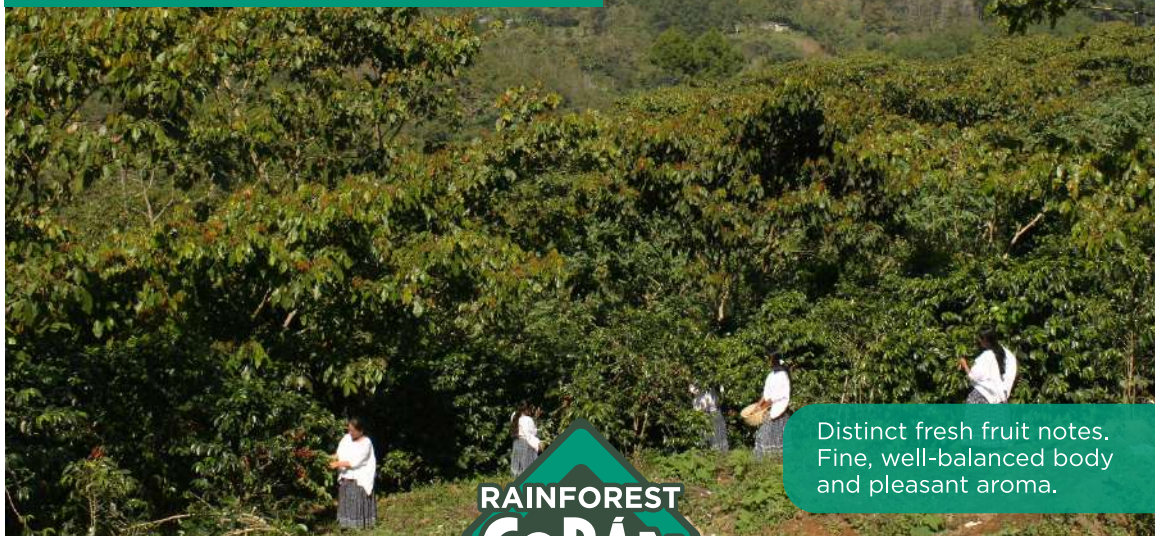
Cooperativa Agr. Int.

San Miguel R.L.

José Conjón Leja

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Phone: (502) 4781 - 0355



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



68°F
20°C
59°F
15°C



160"
4000mm
120"
3000mm

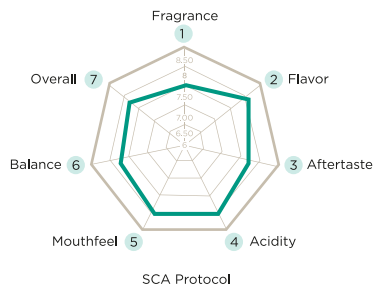


85-95%



5000 ft
1500 m
4300 ft
1300 m

Soil: Limestone & clay



Los Robles

Oscar Augusto Robles Aldana
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Las Victorias

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Nueve Aguas y Anexos

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Cooperativa Agr. Int. Samac, R.L.

Rafael Pacay Cu
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Bright and persistent acidity.
Aromatic with a defined body.



79°F
26°C
54°F
12°C



120"
3000mm
60"
1500mm

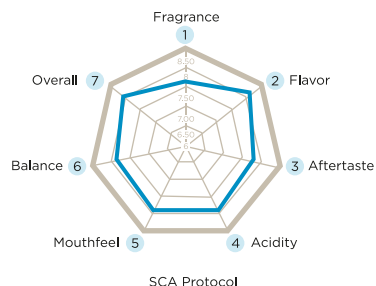


70-90%



6000 ft
1800 m
4500 ft
1400 m

Soil: Volcanic with pumice



Las Lomas y Anexos

Roberto Soto
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El Retiro

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La Güira de Parga

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El Chipillinar

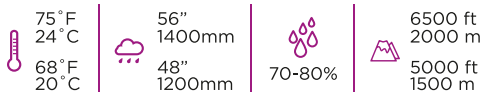
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Agua Tibia y Anexos

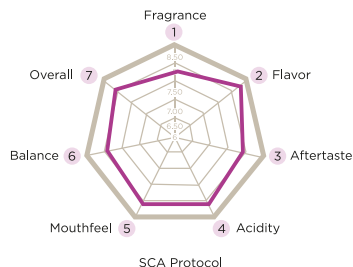
Erick de la Roca Garavito
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Phone: (502) 4004 - 9598



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



Soil: Limestone



Vista Hermosa

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Granito de Oro

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El Diamante

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Flor del Café

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La Esperanza

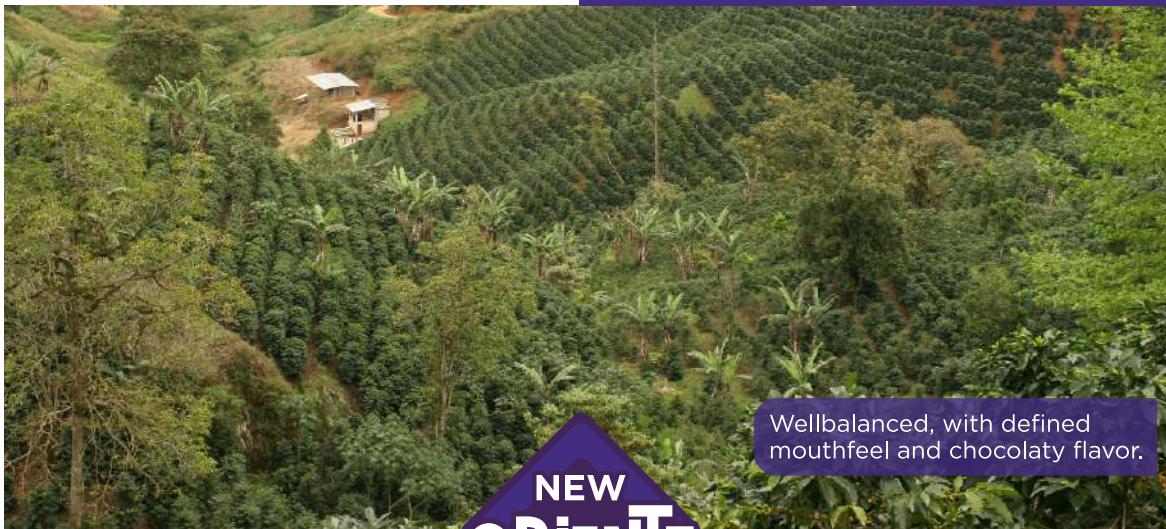
Jenner Villatoro
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Bella Elizabeth

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Miralvalle y Anexos

Jorge Villatoro
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NEW ORIENTE

Wellbalanced, with defined mouthfeel and chocolaty flavor.

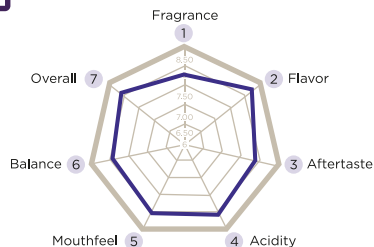
77°F
25°C
64°F
18°C

80"
2000mm
72"
1800mm

70-80%

5600 ft
1700 m
4300 ft
1300 m

Soil: Metamorphic & clay



SCA Protocol

El Aguacate

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Miramundo y Anexos

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Los Kallos

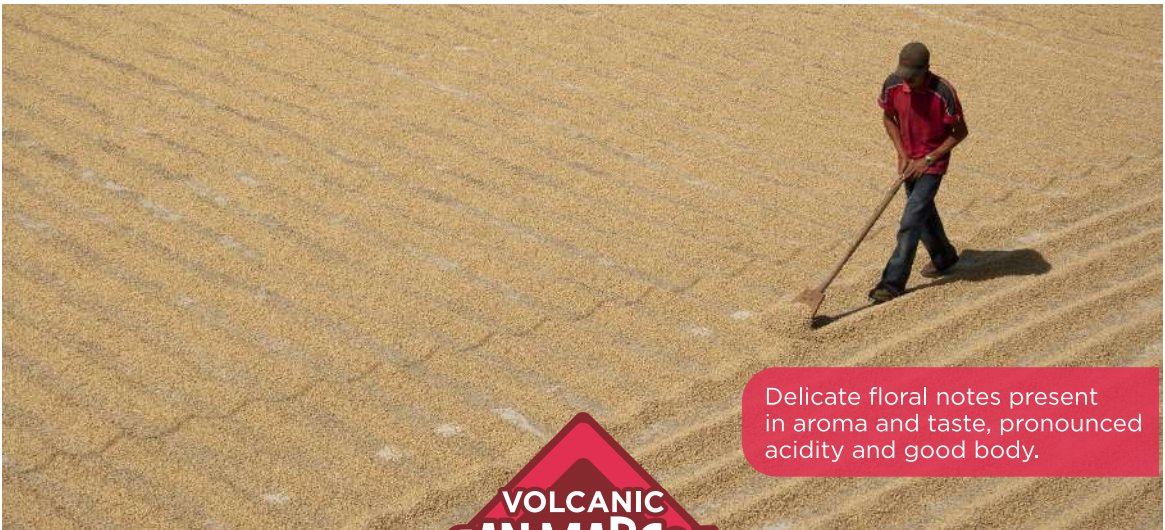
Ricardo Suchini
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El Manantial

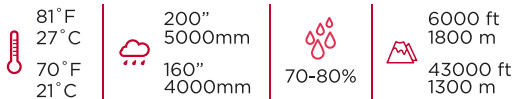
Jaime López
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Phone: (502) 4220 - 7119

Las Marías

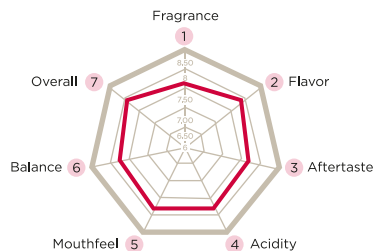
Erick Toledo
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Phone: (502) 3053 - 6000



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



Soil: Volcanic



SCA Protocol

Altamira Sur

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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.



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