



**GUATEMALAN**  
COFFEES



**2024-2025**

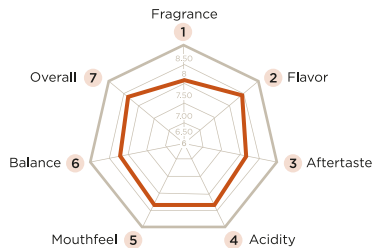


# ANTIGUA COFFEE

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



**Soil:** Volcanic with pumice



SCA Protocol

## La Esperanza

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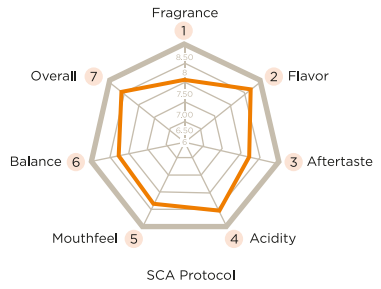
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Marked acidity, fragrant aroma, balanced body and clean lingering finish.

# ACATENANGO VALLEY



88°F 31°C	72" 1800mm	70-80%	6500 ft 2000 m
57°F 14°C	48" 1200mm		4300 ft 1300 m

**Soil:** Volcanic with pumice

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Delightfully aromatic  
with a bright citrus  
acidity and full body.



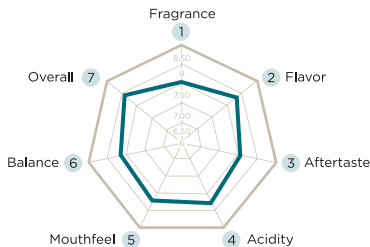
73°F  
23°C  
68°F  
20°C

92"  
2300mm  
72"  
1800mm

75-85%

5600 ft  
1700 m  
5000 ft  
1500 m

**Soil:** Volcanic



SCA Protocol

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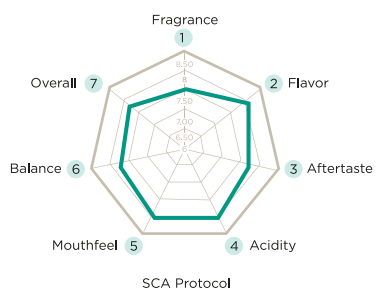


# RAINFORST COBÁN

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

 68 °F 20 °C	 160" 4000mm	 85-95%	 5000 ft 1500 m
59 °F 15 °C	120" 3000mm		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



120"  
3000mm



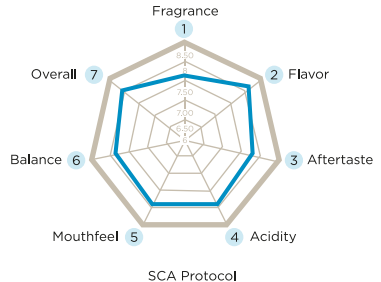
70-90%



6000 ft  
1800 m

4500 ft  
1400 m

**Soil:** Volcanic with pumice



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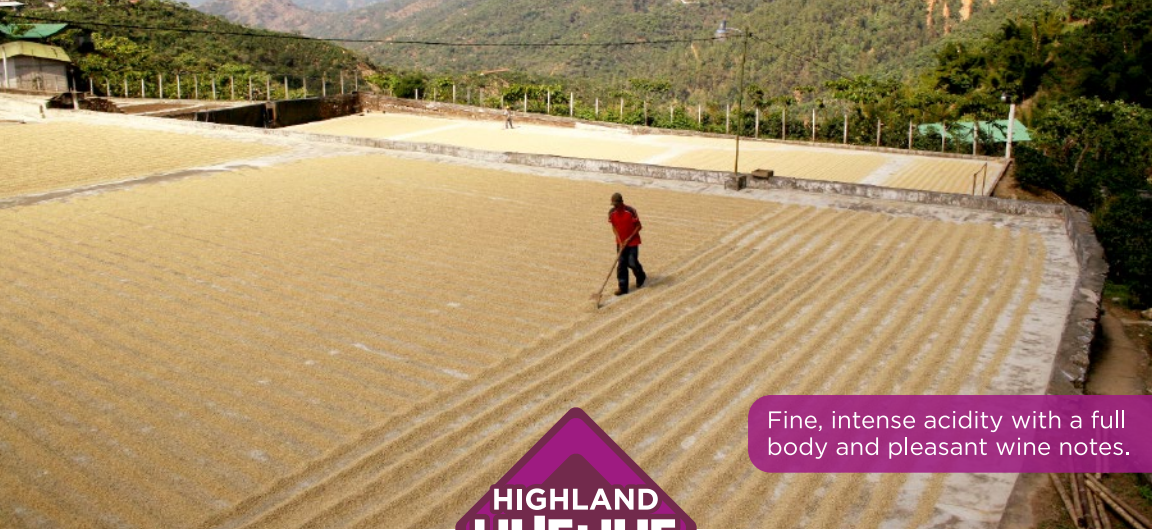
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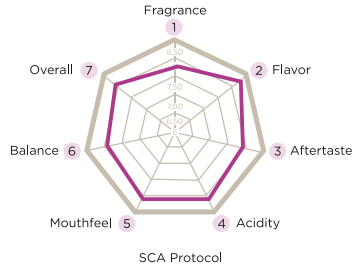


Fine, intense acidity with a full body and pleasant wine notes.

# HIGHLAND HUEHUE

 75°F 24°C	 56" 1400mm	 70-80%	 6500 ft 2000 m
68°F 20°C	48" 1200mm		5000 ft 1500 m

**Soil:** Limestone



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# NEW ORIENTE

Wellbalanced, with defined mouthfeel and chocolatey flavor.

77°F  
25°C

80"  
2000mm



72"  
1800mm

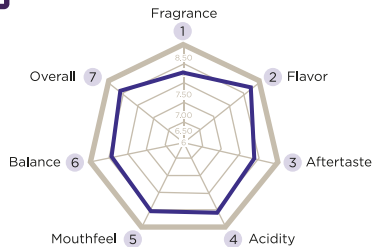
70-80%



5600 ft  
1700 m

4300 ft  
1300 m

**Soil:** Metamorphic & clay



SCA Protocol

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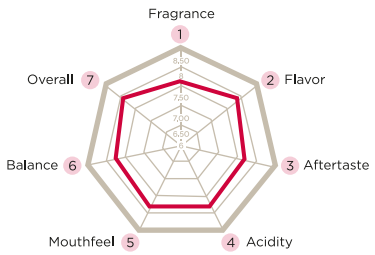


Delicate floral notes present in aroma and taste, pronounced acidity and good body.

# VOLCANIC SAN MARCOS

 81°F 27°C	 200" 5000mm	 70-80%	 6000 ft 1800 m
70°F 21°C	160" 4000mm		43000 ft 1300 m

**Soil:** Volcanic



SCA Protocol

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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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