



**GUATEMALAN**  
COFFEES

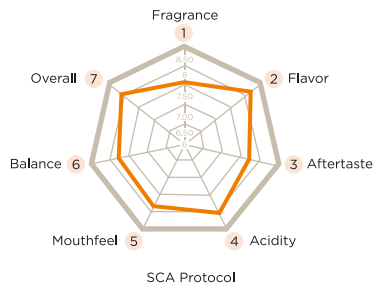


2021-2022



# ACATENANGO VALLEY

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



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

**Soil:** Volcanic with pumice

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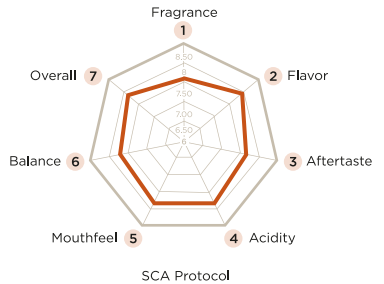


Elegant and well balanced with a rich aroma and very sweet taste.



5600 ft / 1700 m  
5000 ft / 1500 m

**Soil:** Volcanic with pumice



### La Esperanza

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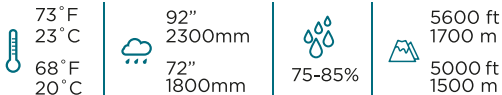
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### Granja El Tempixque

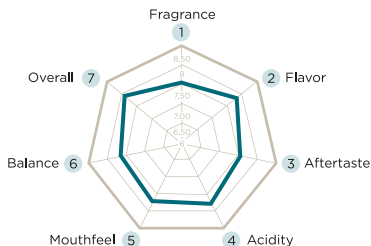
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Delightfully aromatic with a bright citrus acidity and full body.



Soil: Volcanic



SCA Protocol

### Copeatitlán

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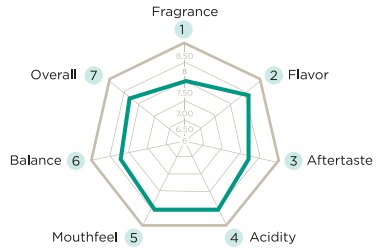


# RAINFOREST COBÁN

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

|  |  |  |   |
|--|--|--|---|
|  68 °F<br>20 °C |  160"<br>4000mm |  85-95% |  5000 ft<br>1500 m |
| 59 °F<br>15 °C   | 120"<br>3000mm   |  | 4300 ft<br>1300 m   |

**Soil:** Limestone & clay



SCA Protocol

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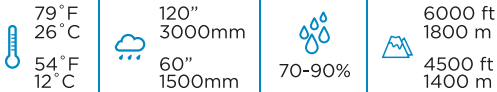
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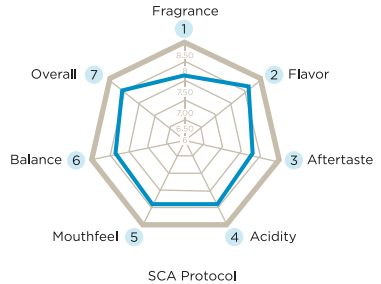


Bright and persistent acidity.  
Aromatic with a defined body.

# FRAIJANES PLATEAU



**Soil:** Volcanic with pumice



## Reserva Natural Bosques Del Lago

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## UCCAFE

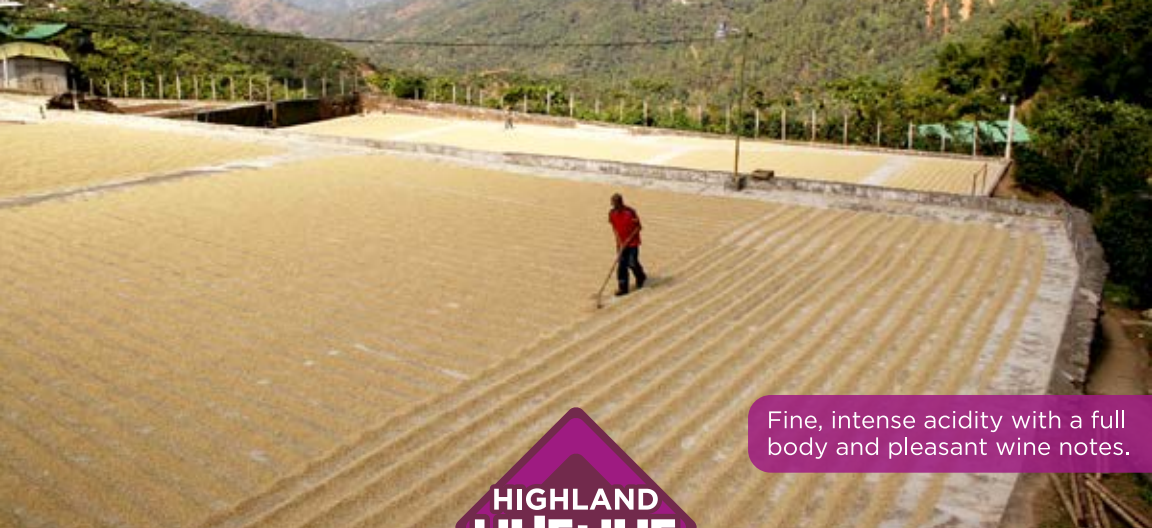
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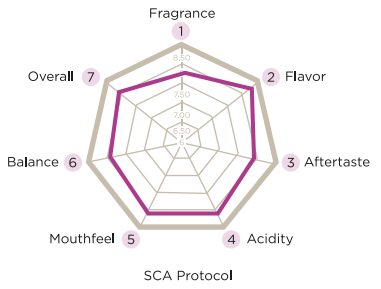
## Agua Tibia Y Anexos

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

# HIGHLAND HUEHUE



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

**Soil:** Limestone

## El Amate y Anexos

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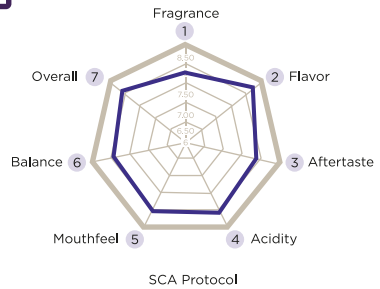


Wellbalanced, with defined mouthfeel and chocolaty flavor.

# NEW ORIENTE

|  |   |   |   |
|--|---|---|---|
|  <p>77°F<br/>25°C</p> |  <p>80"<br/>2000mm</p> |  <p>70-80%</p> |  <p>5600 ft<br/>1700 m</p> <p>4300 ft<br/>1300 m</p> |
|--|---|---|---|

**Soil:** Metamorphic & clay

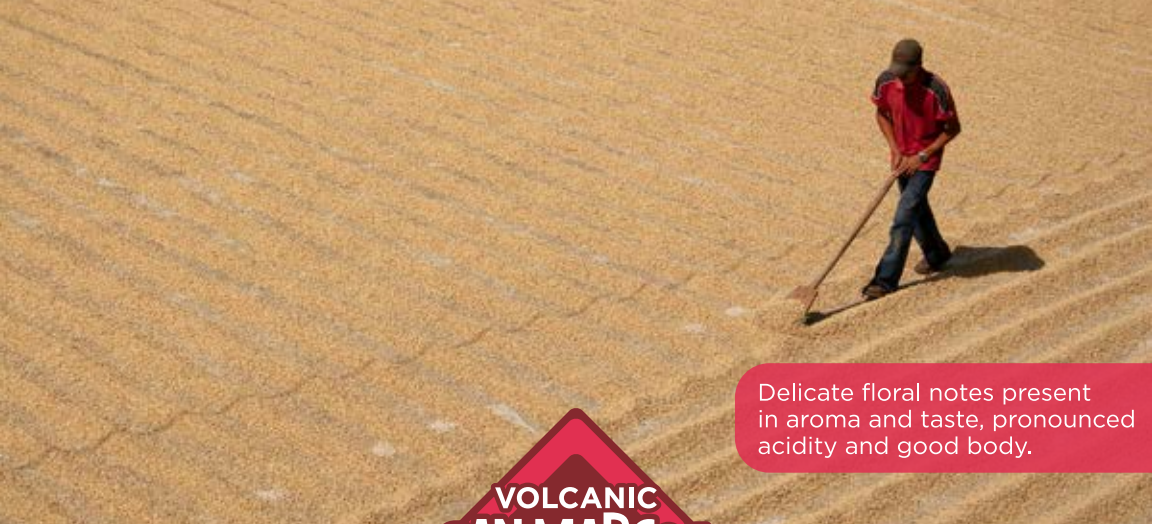


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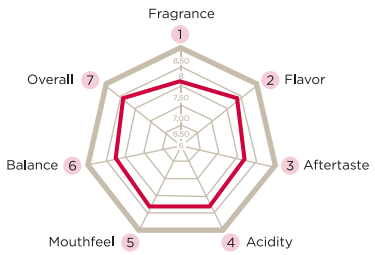


Delicate floral notes present in aroma and taste, pronounced acidity and good body.

# VOLCANIC SAN MARCOS

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

**Soil:** Volcanic



SCA Protocol

## Portaceli

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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.



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