



GUATEMALA HUEHUETENANGO WASHED

Guatemalan coffee offers a whole range of cup profiles. This peculiarity has made the country its own and markets its coffee regions with great success. This includes Huehuetenango, the coffee region where the highest non-volcanic mountains in Central America can be found. At altitudes ranging from 1500 to 2000masl, some of the finest coffee qualities of the country arise. In Guatemala, there are both small farmers and larger plantations. Most farmers have their own wet mill and sell their beans as parchment to exporters with their own dry mills.



QUALITY

Country Guatemala
Region Huehuetenango
Climate mild & warm
Average temp. 16,3 degrees
Ref. No. P11011

Coffee type Arabica
Quality SHB+ EP
Crop 2023
Harvest time Dec. - March
Harvest method Picking
Altitude 1700m
Varieties Caturra & Catuai
Processing Washed
Soil type Volcanic soil
Irrigation Natural rainfall

CUP PROFILE

dark chocolate | caramel | citrus |
roasted almond | sweet

CUPPING SCORE

84(TSP Q-Arabica Grader)

GREEN GRADING

Moisture 9,7%
Odor clean
Colour green
Defects 0-8 defects
Screen Size SHB 16+

ACIDITY

6

BODY

6

FLAVOUR

6

REGIONAL COFFEE



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