



GUATEMALA SHB EP CONVENTIONAL LOT 20

Notes: APPLE JUICE, BROWN SUGAR, NUTMEG, DARK CHOCOLATE.

ORIGIN INFORMATION

Grower	Smallholder coffee producers from Guatemala
Variety	Various
Region	Guatemala
Harvest	October - February
Altitude	1,372 masl
Soil	Volcanic loam / Clay minerals
Process	Fully washed and dried in the sun
Certifications:	Conventional

BACKGROUND DETAILS

Guatemala SHB EP is sourced from farms located more than 4,500 feet (1,372 meters) above sea level. Coffee cultivated at these altitudes matures slowly and grows to be harder and denser than beans grown at lower elevations, creating the strictly hard bean (SHB) with inherent consistency and rich taste attributes. The coffee is prepared for export using a standard called European Preparation (EP), meaning the coffee is hand sorted until there are no more than 8 defects per 300 grams of green coffee.