



GUATEMALA HUEHUETENANGO FINCA LA PROVIDENCIA PALHU LOT 9 GRAINPRO

Notes: LEMON/LIME, GRAPEFRUIT, CANTALOUPE, CAMEL, MILK CHOCOLATE

ORIGIN INFORMATION

Grower: Maximiliano Palacios and Family | Finca La Providencia
Variety: Bourbon, Mundo Novo, Caturra, and Catuai
Region: Located in the municipality of the city of San Pedro Necta in the department of Huehuetenango,
Harvest: October - February
Altitude: 1,550 meters
Soil: Clay Minerals
Process: Fully washed after pulping and fermenting, dried in the sun on patios and in mechanical dryers.
Certifications: Conventional

BACKGROUND DETAILS

So tried and true, third generation coffee producer and longtime Royal supplier Maximiliano Palacios (Max), uses the name "Palhu" exclusively for lots selected for Royal, combining the family name Palacios and the department of Huehuetenango. The heart of La Providencia, Max's 600-acre estate located in the municipality of San Pedro Necta, is a beautifully maintained mill launching from a highpoint on the sloped property where ripe cherries are placed in water and carried through a series of intricate canals designed to take full advantage of gravity. The panoramic view of the entire farm

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from this perch easily pulls one's attention from the cherry flowing past to be depulped. After 36 hours fermenting in a large tile covered tank, the coffee is mechanically washed with a demucilager to reduce water contamination, and then pushed back into a canal where water and gravity join forces again to drag the coffee through long classification channels to separate out less dense beans. The coffee conveniently falls from the channel onto the patio where the water runs off and the parchment can dry in the sun. Dried parchment is taken to a dry mill in Guatemala City where Servex, another longtime partner prepares the coffee for export.