



Guatemala

SHB EP Antigua Santo Domingo

PRODUCER INFORMATION

ALTITUDE: 1,500 meters
HARVEST: January - April
AVAILABILITY: March - August
SOIL TYPE: Volcanic
REGION: Sacatepéquez
VARIETIES: Bourbon, Caturra, Paches, Tipica
COFFEE PROCESSING: Washed
DRYING: Patio
CERTIFICATIONS: N/A



Map by Wikipedia

Tasting Notes

Cup notes:	Smooth creamy body, vibrant acidity
Flavor notes:	Nutty, Chocolate Balanced flavor

BACKGROUND

Antigua is internationally renowned for its high-quality coffees. This region is located between three volcanoes in a valley with a climate perfect for cultivating coffee. The soils are young and optimal for coffee. The wet and dry seasons are defined for uniform maturation. The temperature ranges from 19-22 C (66.2-71.6°F) and the altitude is between 4,600 and 5,600 feet. Annual rainfall is between 800-1,200 mm and the humidity is constant at 65%.