

## แก้วเตมาลา เวเวเตนังโก้

Area	Todos Santos, Huehuetenango
Altitude	1,350~1,650m
Precipitation	2,000~3,000mm/year
Flowering period	May
Harvesting period	Feb-Apr
Productivity	Approx. 6,800~7,000bags (69kg)
Variety	Caturra, Typica

### Recommendation

Huehuetenango is well-known as one of the famous coffee producing areas in Guatemala.

We selected a fine coffee called “Fancy Grade” and it is made by single cooperative in highest mountains CUCHUMATANES.

The Huehuetenango Highland Coffee Presidium was created with the help of Slow Food. The Slow Food movement aims to support small-scale producers who preserve crop varieties, agricultural practices, and food traditions. A Presidium is a local project with the goal to find a viable future for small-scale producers of regional artisanal food. Today, this Presidium represents four cooperatives and consists of approximately 150 small growers in two different communities: La Libertad and Todos Santos. Members of the presidium must have farms over 1500 meters, and be committed to the principles of Slow Food.

The Presidium works to protect both the health of the local environment and the well-being of the producers and their families. In addition, the Presidium provides educational workshops and technical training to producers in order to improve the quality of the coffee.

The Slow Food program puts emphasis on quality and traceability. Every individual lot gets cupped and classified by quality, and can be traced back to each individual producer. The lots get blended into a full container, and cupped prior to going afloat to ensure quality levels.

### Cupping note

Chocolate, Nutty, Some Berries, Mild Acidity Citrus, smooth mouth feel with sweet aftertaste