



GUATEMALA

Finca Canaque

Natural

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 2000 masl, 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.

REGIONAL

QUALITY

Country Guatemala
Region Huehuetenango
Ref. No. P11281
Coffee type Arabica
Crop 2023/24
Harvest time Dec. -
March
Altitude 1100masl
Varieties Caturra &
Catuai
Processing Washed
Soil type Volcanic soil

GREEN GRADING

Moisture 10.5%
Odor clean
Colour green
Defects 0-8 defects
Screen Size 16+



TOUTON
- SPECIALTIES COFFEE -

CUPPING

CUPPING SCORE
84.25 (TSP Q-Arabica Grader)

CUP PROFILE
light caramel | mandarin &
orange | milk chocolate |
nougat

ACIDITY

7

BODY

7

FLAVOUR

7

ESPRESSO

CUP PROFILE
citrus | roasted almond |
milk chocolate

ACIDITY

6

BODY

6

FLAVOUR

6