ICT COFFEE



GUATEMALA

Stock: Out of stock | Categories: Guatemala |

ADDITIONAL INFORMATION

Bag Size 69 Kg Bags

Grade FTO SHB EP Fancy [FLO and FT USA] Bicafe – – Grainpro

Farm/Cooperative

AAPICUC (Asociacion de Apicultores y Cafifultores de Union

Cantinil)

Location EBL San Leandro

Contract P115257/1

Altitude 1,500 – 1,900 M

Processing Fully Washed and Sun Dried

Varietals Catuai, Pache, Caturra

ICT COFFEE

Harvest February – May

Cupping Notes

Medium Acidity and Body, Brown Sugar, Milk Chocolate, Citrus

Fruit, Nougat

Record Id 335930.0

Region Huehuetenango

This coffee comes from the Coop Apicus, which is in northern Huehuetenango near the Mexican border. Apicus has 200 farmer members after 10 years in business producing organic coffee, 70% fully certified, with a focus on higher altitudes. The wet milling is accomplished in basic concrete fermentation tanks and concrete drying patios. The dry parchment is packed and transported to Bicafe.

SHB (Strictly Hard Bean) accounts for beans that are cultivated at altitudes of 1,300 M and above. This results in a slower maturation process that enhances flavor complexity.

EP (European Preparation), represents beans that are screen size 15+ and meticulously sorted and cleaned to ensure coffee is free from defects and impurities.