



# Los Dos Socios

• GUATEMALA •

CATURRA

CONCEPCIÓN VILLATORO  
EL CHALUM, LA LIBERTAD

## SWEET & SMOOTH

Chocolate Hazelnut,  
Red Grape,  
& Honeycomb

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Chocolate Hazelnut,  
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& Honeycomb

## PRODUCER

Concepción Villatoro  
Matías

## REGION

El Chalum,  
Huehuetenango  
Washed

## PROCESS

## VARIETY

Caturra

Los Dos Socios starts off with a vibrant red grape juiciness supported by subtle notes of baking spices. The foundational flavors of hazelnut and milk chocolate lay a beautiful base for the fruity cup. As it cools, we see notes of strawberry and cream hard candies and wild honeycomb. This coffee is a beautiful example of the classic flavors of Huehuetenango.

Concepción Villatoro Matías owns and manages the 150 acres of Finca Los Dos Socios where he grows Caturra, Pache, and Pacamara varieties. He first purchased the land in 1990. The farm supports 5 employees and he plans to expand the farm in the future by purchasing neighboring land.

This is a single variety lot of Caturra. The variety is known for its red fruit flavors that fit so well with the classic profile of Huehuetenango. Coffees from here are traditionally known for their flavors of red grape, toasted nuts, and chocolate; all of which show up so beautifully in this coffee.

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INPUT:

OUTPUT:

TIME:

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NOTES: