

# DISCOVER OUR *Central America* GUATEMALA SHB EP HUEHUETENANGO

To this day, the history behind Guatemalan coffee remains somewhat of a mystery. It is widely believed that the Jesuit Priests were the first to introduce the coffee plant in the city of Antigua during the middle of the 18th century.

Originating from Cuba and Jamaica, the coffee plant was first used for decorative purposes and it was only about four decades later that coffee cultivation began.

In the 1860's, Germans brought a commercial approach to coffee production and coffee export has since become a staple of the Guatemalan economy.

Grown by a small cooperative in the Huehuetenango region, this coffee benefits from distinctive soil composition, as well as ideal precipitations, temperatures and humidity levels. It is also naturally shaded by mango, banana and avocado trees.

## COFFEE CHARACTERISTICS

REGION:	HUEHUETENANGO
ALTITUDE:	1600 -2200 METERS
CULTIVAR:	CATURRA, RED PACHE, TYPICA, CATUAÍ AND BOURBON
PROCESSING:	WASHED
SCREEN SIZE:	15+
SOIL:	SANDY AND CLAY
CERTIFICATION(S):	HUMANITERRA



**Cup profile :** This coffee offers a syrupy body with nice acidity and fragrant notes of cherry. Light chocolate and winery notes can also be found in the cup. Nice lingering aftertaste.

# DISCOVER OUR NICARAGUA EL CIELO

## ABOUT THE PLANTATION

These coffee beans are grown at the Hacienda El Cielo Estate, located in Peñas Blancas in the central region of Nicaragua, more than 1,300 meters above sea level.

Existing for more than 70 years, this fabulous estate is made up of 139.4 hectares of coffee trees and 278.9 hectares of wild forest.

Managed by the Cerna family since 1990, it also enables 670 families in the region to work both during the harvest season and during the off-season. These coffee growers constantly work their hardest to improve their farming practices as well as their infrastructures in order to be able to offer a product of unparalleled quality.

## THE HISTORY OF COFFEE IN NICARAGUA

Coffee was introduced to Nicaragua in the mid-19th century, where the very first coffee beans were planted on the Pacific coast.

In 1979, Nicaragua experienced a major civil war causing almost 40,000 deaths. Then, in 1998, the country was ravaged by Hurricane Mitch and several plantations and infrastructure were destroyed.

These two major events generated a great coffee crisis from 1999 to 2003. During the worst times of this crisis, plantation owners stopped paying and feeding their workers. Starving and jobless, hundreds of families gathered along roads and in public parks where they lived in miserable conditions, to demand food, work, health care and land. After three years of these annual marches, the rural workers union won small plots of land for more than 3,000 coffee farming families. This process led to a historic agreement known as El Acuerdo de las Tunas, named after the school along the Pan American Highway where the agreement was finally signed.



## COFFEE CHARACTERISTICS

REGION:	CENTRAL NICARAGUA
ALTITUDE:	1300 -1480 METERS
CULTIVAR:	H1 / H3, CATURRA & MARSELLA
PROCESSING:	WASHED
SCREEN SIZE:	15- 20
SOIL:	CLAY SOIL
CERTIFICATION(S):	HUMANITERRA, RAINFOREST ALLIANCE



**Cup profile :** Very present citrus scent that characterizes lime and green apples, accompanied by an imposing body reminiscent of cocoa. This coffee also delivers a very nice acidity.



From same plantation that produces the SHG

## Maragogype

Unveiled in the picturesque Brazilian city of Maragogype back in 1870, this coffee gem holds a storied past. Transported to the enchanting landscapes of Nicaragua in the 1920s, it found its home in the fertile soils of Matagalpa. It owes its extraordinary attributes to a single dominant gene, an orchestrator not only of its remarkably large fruits but also the lengths between its internodes and the sheer expanse of its leaves. Maragogype proudly stands as one of the esteemed parents of the renowned Pacamara variety, while also sharing kinship with the indigenous Nicaraguan delicacy known as Maracatura. Its claim to fame lies in its majestic bean size, with screens boasting a mesmerizing 20+ caliber, matched only by the grandeur of its lush, expansive foliage.

Note: This exquisite brew exudes an enchanting fragrance, reminiscent of a delightful blend of sweetness and chocolatey indulgence. Its essence is further elevated by a zesty burst of tangy lemon acidity, creating a truly invigorating experience. Delicately balanced with a thin body, this remarkable beverage reveals a lingering sweetness that dances on the palate, reminiscent of crisp green apples.



## Peaberry

Behold the captivating allure of Peaberry coffee beans, an exceptional rarity that unveils a world of intensified flavor. This coffee marvel, comprising a mere 5% of the meticulously handpicked crop, is meticulously separated from its counterparts. Distinctive in character, the flavor profile of peaberry coffee transcends the ordinary, enchanting the discerning palates of coffee connoisseurs far and wide. Unlike its counterparts, a typical coffee bean's natural tendency is to split into two halves, resulting in a flattened shape. However, the Peaberry is a splendid mutation, where the cherry's innate energy converges upon a solitary bean, magnifying its essence and unleashing a refined symphony of taste.

The Nicaraguan Peaberry offers a delightful taste profile that truly pleases the palate. Its smooth and velvety texture caresses the taste buds, providing a luxurious mouthfeel. The flavor profile of this exceptional coffee gracefully dances between rich cocoa, decadent dark chocolate, and subtle hints of caramel, resulting in a sip that is infused with a delightful sweetness. As the coffee unravels on the palate, nuanced undertones of nuttiness and toasted almonds emerge, adding depth and complexity to the overall taste experience.

What sets this remarkable brew apart is its perfect balance of inherent sweetness and gentle acidity, delivering a refreshing and harmonious sensation. The gentle acidity, reminiscent of bright citrus, adds a vibrant touch that elevates the flavors, leaving behind a clean and lingering aftertaste.