



Liberté

COFFEE

ÁLAMOS

SPECIALTY COFFEE



Álamos Specialty Coffee is a balanced and delightful blend that has won “Cup of Excellence” in the region. Grown in “Los Alamos” farm since 1949, in the beautiful and majestic mountains of La Libertad, Huehuetenango, it represents a family legacy that continues to enchant with the passion and charisma for coffee and for people.

This is a sweet cup of coffee, bright and fruity. With every sip you will taste citrus fruit notes of lime and tangerine, feel a balanced silky body, with a delicious chocolate aftertaste. You will simply fall in love.



REGION:
HUEHUETENANGO,
GUATEMALA



VARIETY:
BOURBON &
VILLASARCHÍ



ELEVATION:
1900 M



PROCESS:
WASHED



Liberté

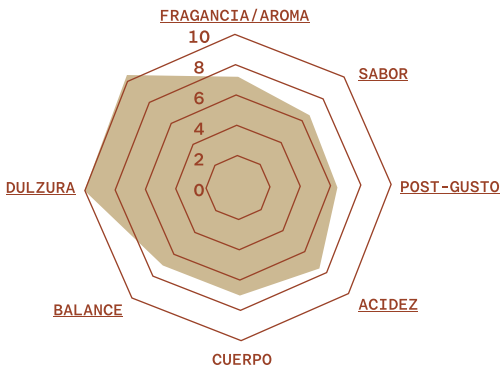
COFFEE

LIMARES

SPECIAL BLEND

Los Limares Special Blend is grown in six farms on the mountains of La Libertad, Huehuetenango by a family of three generations. The youngest producers in our network, with pride, passion, and enthusiasm to continue growing and experimenting the ways of coffee.

This is a unique coffee blend with a dense, balanced body. With every sip you will taste chocolate and raw sugar cane notes with a smooth citric acid. This special blend has a particular spices flavor that you cannot miss.



REGION:
HUEHUETENANGO,
GUATEMALA



VARIETY:
CATURRA &
PACHE



ELEVATION:
1200 M



PROCESS:
WASHED



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COFFEE

LAGUNA

SPECIALTY COFFEE

Laguna Specialty Coffee with a SCA score of 88 points, Laguna Specialty Coffee is grown in a micro-lot in the legendary farm, “La Laguna”, the elevation and terrain allows an incredible microclimate to give this coffee its unique flavor.

This is an exquisite cup of coffee, perfectly balanced in sweetness and peculiar citric acid. With every sip, you will taste caramel and orange notes, in a creamy body, and with a light almond aroma. You will be amazed with just one sip.



REGION:
JALAPA,
GUATEMALA



VARIETY:
CENTROAMERICANO
H1



ELEVATION:
1800 M



PROCESS:
WASHED