

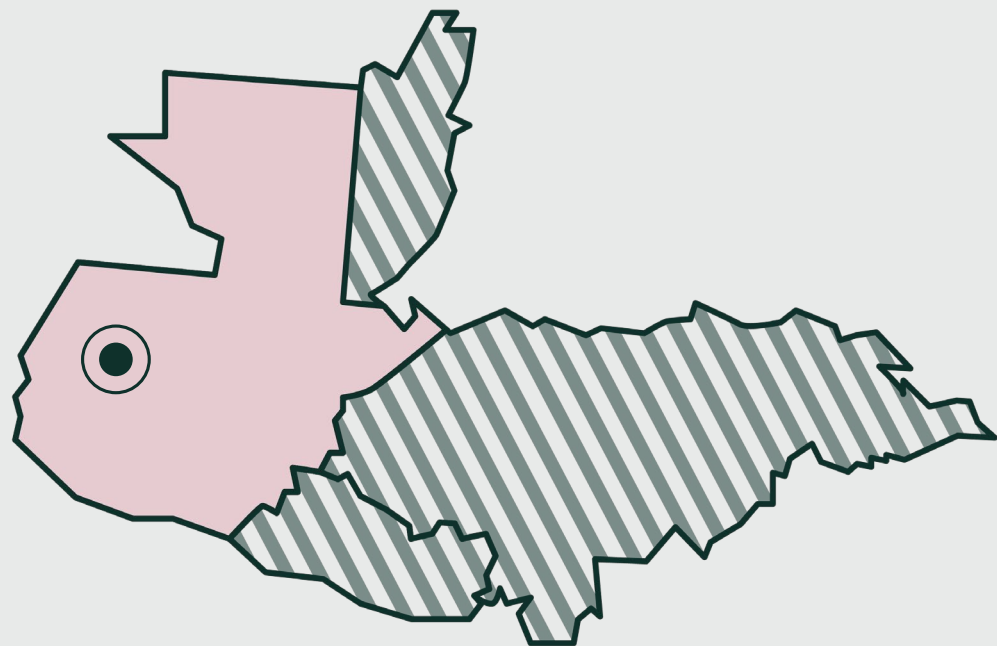


# Huehuetenango MAM, Guatemala





# Overview



**Producer:**

**Various Regional Producers**



**Varietal:**

**Bourbon, Caturra, Pache, Catuai**



**Region:**

**Huehuetenango, Guatemala**



**Process:**

**Washed**



**Altitude:**

**1500 - 2000 masl**



**Cup Profile:**

**Caramel, Red Apple, White Grape**



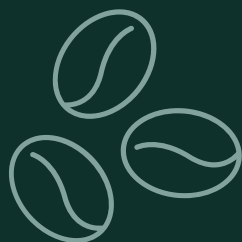
# Planning Guide



OCT - NOV

## Reach Out

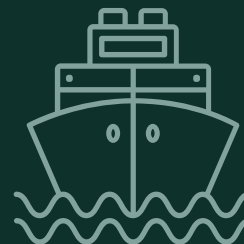
Reach out to your LCM Account Manager in early to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



JAN - MAR

## Offer Samples

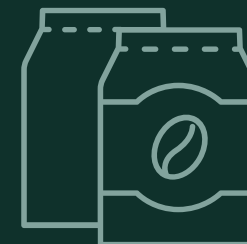
Offer Samples will become available .



FEB - MAR

## Shipment Begins

Our coffee allocation will begin to ship throughout.



MAR - APR

## Stock Arrival

We anticipate stock will be ready for distribution



# About the Producer



Guatemalan coffee is defined by eight regional profiles, of these Huehuetenango is often the jewel of those regions. Situated in the Northwest of Guatemala, the surrounding mountains and rivers nourish the soil with diverse minerals. Farmers maintain the land by rotating crops, allowing for natural minerals to replenish and improve soil quality.

With approximately 75% of the population being descendants of the Mayans, whose lineage can be traced back to 200 A.D. Mam descendants have farmed Huehuetenango land for thousands of years, and engage traditional farming methods to grow a variety of crops.

Due to the location's remoteness, producers are required to wet mill their own coffee and harvest communally. As both hot air from the west and cool air from the north converge, Huehuetenango maintains an environment that supports coffee cultivation at heights often exceeding 2,000 meters above sea level. These conditions also help produce the dazzling acidity and lively fruit notes so beloved in coffees from the region.









# Enquire now.

Reach out to your LCM Account Manager  
to secure your allocation.