

# FLOR DEL CAFÉ

GUATEMALA COFFEE HARVEST OF 2018

# Flor del Café

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GROWN BY: OSVALDO PEREZ

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COFFEE BIRD  
CODE 180098

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REGION Huehuetenango

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VARIETAL Pacamara

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PROCESS Natural

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DRYING Raised beds

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# About The Region

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*Huehuetenango is often referred to as “Huehue.”*

*Pronunciation guide: The “Hue” is pronounced like the “whe” in where. Whe-whe*

*With altitudes over 2,000 meters, Huehue is the highest and driest region of Guatemala. It is only one of three regions without volcanic soil. Historically it has been one of the more remote areas of the country and accessibility to roads have been challenging. In the past many farmers use Ox or have personally carried their coffee on their back by foot. Huehuetenango enjoys easy access to many water sources enabling many producers to process their own coffee.*

*Many farms across Huehue experienced a frost this 2018 harvest. Coffee plants growing over 1,600 masl were most affected. There were no signs of damage at coffee cherry or coffee parchment level. Coffee cherries ripened their normal natural deep red colour, and parchment appeared normal. It was only at the time of milling that we could observe the effect of the frost. The beans impacted exhibited a dark blackish/brownish colour resembling a dark full sour bean or even a partial black. Whilst the “frost bite” didn’t impact the cup profile in the same way a black or sour defect would, we did find it clouded the cup a bit. We counted 5 frost bitten beans to equal 1 secondary defect. This resulted in high yields in the parchment to green in the milling process. In some cases this reduced expected number of bags by 18%! As we don’t like to mix coffees, we had to reduce the bags available across many farms based on what met our quality guidelines.*

## HERE ARE SOME FUN FACTS ABOUT THE REGION:

*1,500 – 2,000 masl*

ALTITUDE

*1,200 – 1,400 mm*

AVG. RAINFALL

*20 – 24° C*

TEMPERATURE

*70 – 80%*

RELATIVE HUMIDITY

*Limestone*

SOIL

# About the farm

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**HARVEST** November through March

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**TOTAL FARM SIZE** 280 hectares

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**GROWER** Osvaldo Perez

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**GRADE** Strictly Hard Bean (SHB)

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**ALTITUDE** 1800-1900 masl

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**VARIETALS GROWN** Caturra, Pacamara, Bourbon, Catuaí, Geisha

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**SHADE TREES** Chalum

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**FARM TEAM** 150

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## HISTORY

Tucked in the mountains of Huehuetenango, near the Mexican border, over a two hour drive off the main road in the nearby town of Agua Dulce (literally meaning sweet water) lies the beautiful finca Flor de Cafe.

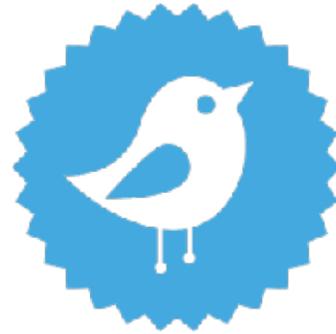
100% of the farm is dedicated to coffee production except for the 35 hectares of untouched tropical rainforest.

Osvaldo is the third generation of the family to manage Flor de Cafe. The farm started out as an area of 5.6 hectares and grown through the generations. Initially it produced tobacco and sugar cane for panela, an unrefined cane sugar. They transitioned to coffee by planting typica.

Osvaldo is committed to improve his techniques to achieve higher yields, and broaden the farms range of varietals with Catimor, Catuai, and Pacamara.

The farm has its own wet and dry mill. It houses 150 of it's permanent workers.

Coffee is picked at 24-25 °Bx for it's natural process like this Pacamara. It is dried on raised beds. Coffee is moved regularly to aerate the coffee and ensure even drying.



Thank you for being part  
of our journey.