

GUATEMALA: JARIBU, HUEHUETENANGO

Process: Washed. Chocolate, apple, cherry, caramel.



PROFILE

Producers: Various smallholders

Region: Tajumuco and San Antonio Huista

Farm size: 4ha (avg)

Process: Washed

Grade: SHB EP

Altitude: 1,500 - 1,800 MASL

Varietals: Caturra, Catuai, Bourbon, Pache

Harvest: December - April

THE CUP

BODY



ACIDITY



SCA SCORE



Flavor: Chocolate, apple, cherry, caramel. Sweet and rounded with medium malic acidity.





ART OF PRODUCTION

Jabiru is fully processed by smallholder farmers. Cherries are harvested ripe and then de-pulped usually by either manual or small-motored pulpers. This is then left to ferment overnight until the coffee's remaining mucilage has broken down. Washing is then carried out, usually in specialised channels.

The washed parchment is always sun dried as the small holders don't have access to mechanical driers. The drying takes advantage of every bit of flat, full sun space that can be found, which is limited in Huehuetenango due to the mountainous and shaded terroir. This means the coffee is dried on roof tops, small patios and on tarps. It must be turned to ensure even drying and avoid overfermentation or mold. Once the drying is complete the coffee is delivered to one of our Farmer Centers.

These Farmer Centers serve as one stop shops to support the many farmers that work with us. Aside from being convenient delivery points for coffee, they act as training centers for good agricultural practices out of harvest.

THE REGION

Huehuetenango is both a large department (or state) and the eponymous capital city of that same department. While coffee isn't grown in the city of Huehuetenango, it is abundant in the high altitude mountains to the west and north of the city. Producers are predominantly smallholders with around 1-4 hectare of land. In order to buy coffee directly from these smallholder groups we have installed a number of Farmer Centers. This has both enabled us to receive coffee directly from the small holders and cut the transport & logistics costs for them; all while providing stable market access for these remote communities.

The generally north facing aspect of the mountains means the sun takes its time reaching the small plots where the coffee is grown. While there is some Catimor planted in the region, the common varieties are more traditional and conducive to a high quality cup, such as Bourbons, Caturras and Paches.