



# Guatemala

## Finca la Providencia –SHB

### Finca la Providencia

Finca La Providencia is located in the San Pedro Necta region of the Huehuetenango department of Guatemala. La Providencia is a large estate, covering 64 hectares.

The estate is situated in the Cuchumatanes mountain range, where altitudes range from 1500 to 1900 meters above sea level. Thanks to the limestone soil in the area, coffees from La Providencia have a mild and bright profile, with a soft acidity.

La Providencia is mainly planted with Caturra (35%) and Catuai (60%), and a small patch of Pacamara (5%). The cherries are processed in a more eco-friendly way thanks to the Penagos pulpers the farm is equipped with. Instead of removing the pulp using the fully washed method, the fruit is rubbed off by friction. This way, only 5% of the volume of water is used in comparison to the traditional washed method, meaning a huge reduction in wastewater production.

### Huehuetenango

Huehuetenango is a department in the north of Guatemala, neighbouring Mexico. Coffee produced in the Huehuetenango highland region sets itself apart from the typical Guatemalan taste profile thanks to the non-volcanic limestone soil of the Cuchumatanes Mountains. Soil pH is pretty high in this area (pH4.5), partly due to the limestone soil. Coffea arabica can grow in a wide range of acidic soils from acidic (pH4) to neutral (pH7). This is

partly explained by the solubility of nitrogen, one of coffee's most important macronutrients, which is most soluble in soils with pH from 4 to 8. Soil acidity determines the solubility of nutrients – they have to remain soluble long enough to travel all the way down the soil to the roots of the plants. It also affects the decomposition of mineral rock into elements that the plants can use.





**Quality:** washed SHB EP

**Farm/Washing station:** La Providencia

**Variety:** Caturra / Catuai

**Crop:** 2016

**Comments:** balanced, sweet, round body, lively acidity, fruity | score: 83

**Farm owner:** Anzpo SA

**Location:** San Pedro Necta, Huehuetenango

**Altitude**1500 - 1900**Soil:** Limestone

**Processing:** ecopulper – sundried

**Farm size:** 64 hectares