



GUATEMALA: SELECCIÓN POAQUIL

Washed

Brilliant Acidity, red and black fruits, juicy



THE CUP

Body



Acidity



SCA Score



Flavour: Red and black fruits, thick juicy body and a complex but balanced acidity.

SELECCIÓN POAQUIL

Producers: Various smallholders

Region: San José Poaquil – Chimaltenango

Farm size: 1ha (avg)

Process: Washed – fermented under water

Grade: SHB EP

Altitude: 1650-2200 meters

Varietals: Catuai, Caturra, Typica, Pache

Harvest: Jan-April





The Art of Production

Most of the farmers in this region sell cherry that is later processed in either Antigua or Atitlan. Olam has been interested in the Central Region of Guatemala for years. However we have only now just started to work in this region beyond Antigua. We started milling on a small farm just down the road from the famous Antigua farm of Finca Capetillo. In December we ran some trials of different coffee cherries from the region: Antigua, Acatetenango, San Martin Jilotepece and lastly Poaquil. Like most cupping of early coffees, most were tasting pretty fresh, but one stood out as a clear winner, Poaquil. This little known coffee won the cupping table and that is what has brought us here today to offer Seleccion Poaquil. This year the volumes are limited but next year we plan to grow the supply and work closely with the growers.

The Region

This little known region has is located in between some of the most famous regions in Guatemala: Acatenango, Atitlan and Antigua. Located well of the beaten path of most coffee buyers we have ventured to Poaquil in search of new coffees to bring to market. Part of these remoteness has kept it off the map of most coffee buyers. Located in the state of Chimaltenango but close to the boarder of Quiché the language spoken by most of the producers is K'ach'ikel. With communication and access being difficult it is not wonder this gem of a region has yet to be discovered. The altitude listed here is not a misprint, see in our picture how some of these coffees are produced well up over the 2000 meter mark.