



Farm

LA ESPERANZA



 **Origin**

Huehuetenango, Aldea Chichimes,
San Pedro Nécta

 **Altitude**

1,600 - 1,800 msnm

 **Cultivated**

2 cavelries

 **Drying**

Yard in the sun

 **Type of shade**

Chalum and Gravilea Trees

 **Processing methods**

Wet process

 **Varietals**

Bourbon, Caturra, Catimmor and Catuaí



History of the farm



Mr. Octavio Rafael Herrera Ordoñez, known as 'Otto', worked in coffee for 25 years and is currently retired. The farms are currently under the administration and operation of the second and third generation of the Herrera Family with over 50 years of experience in growing coffee. The family has been pushing the quality of the coffee processing allowing their plants to bring forth their best qualities.

We work closely with Octavio and family, and buy a few different lots and varietal separations, and every year these lots show up for class: They're juicy, complex, and downright delicious. Some of these include Las Piedras, Los Cedros, and Caturra lot separations. Los Cedros is a lot of Caturra and Boubron on Octavio Herrera's La Esperanza farm in Huehuetenango, Guatemala. Mr. Herrera - or "Otto" as he's known locally - is a giant of the specialty coffee profession in Huehue, with over 25 years of coffee experience and several successful farms under his direction. He's mostly retired these days, with the second and third generations of Herreras taking the helm to continue the tradition of exceptional coffee cultivation. They focus on lot separation and cultivating multiple varietals on each farm, which means they're usually offering several delicious lots each year with a wide range of flavors that score very highly. They also have covered and open patios for drying coffees, allowing them to tweak their processing to highlight the different qualities in different lots.



What makes this lot unique is definitely its balance of tart and floral notes - something we don't often see in coffees from Guatemala. There's a real cranberry-like flavor that gives the cup some bite and a bit of sweetness. We're also picking up on a floral quality that's evident in the aromatics of the cup - which smooths out the tartness and gives the brew a silky quality. We're tasting some vanilla, and maybe just a hint of tangerine on the back end of this cup.





Farm

EL DIAMANTE 1



- ❧ **Origin**
Huehuetenango, Aldea Hoja Blanca, Cuilco
- ❧ **Altitude**
1,900 msnm
- ❧ **Coffee growing area**
67.5 ha
- ❧ **Drying**
Yards in the sun
- ❧ **Type of shade**
Chalum and Gravilea Trees
- ❧ **Processing methods**
Damp
- ❧ **Varietals**
Bourbon, Caturra, Pache Verde and Pache Rojo



History of the farm



Cultures of the Finca El Diamante belonging to Mr. Florencio Villatoro, are inherited from his father, who for more than 30 years was in charge of the cultivation of tall coffee, managing to extend his crops approximately half cavalry. Don Florencio Villatoro, currently locates his residence within the farm, allowing exceptional care and quality of microlotes, with varieties such as caturra, borboun, pache verde and pache rojo. Florencio Villatoro has promoted the cultivation of coffee thinking in obtaining better quality, so the processes of the crops of the farm are changing in search of technification and improves productivity, with the commitment to be friendly with the enviroment and thus to be able access to foreign markets.





Farm

LA ESPERANZA



 **Origin**

Huehuetenango, Aldea Chichimes,
San Pedro Nectea

 **Altitude**

1,600 - 1,800 msnm

 **Cultivated**

2 cavelries

 **Drying**

Yard in the sun

 **Type of shade**

Chalum and Gravilea Trees

 **Processing methods**

Wet process

 **Varietals**

Bourbon, Caturra, Catimmor and Catuaí



History of the farm



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Farm

LA INTELIGENCIA



- ❧ **Origin**
Huehuetenango, Aldea Blanca Hoja Cuilco
- ❧ **Altitude**
1,900 msnm
- ❧ **Coffee growing area**
34 ha
- ❧ **Drying**
Sun drying patios
- ❧ **Origin type**
Farm
- ❧ **Type of shade**
Chalum and Gravilea Trees
- ❧ **Processing methods**
Wet process
- ❧ **Varietals**
Bourbon and Caturra



History of the farm



Señor Vásquez was born into coffee farming, and met his wife while working in coffee as a young man. He borrowed money from his father-in-law to go to the United States, where he worked for 12 years. When he returned he purchased 34 Hectares of land, which is now La Inteligencia. Itiel uses no herbicides on his farm and takes great care in only picking the most mature cherries. He has four sisters with more than 25 years experience working with coffee, who support the farm as well as their own lots. Itiel and his wife also have three children and hope they choose to continue the legacy of farming by using the plots of land they have set aside for each of them.





Farm

VISTA AL BOSQUE



- ❧ **Origin**
Huehuetenango, Aldea Hoja Blanca Cuilco
- ❧ **Altitude**
1,900 msnm
- ❧ **Cultivating area**
74 ha
- ❧ **Drying**
Sun drying patios
- ❧ **Origin type**
Farm
- ❧ **Type of shade**
Chalum Trees
- ❧ **Processing methods**
Wet process
- ❧ **Varietals**
Bourbon, Caturra, and Catimor



History of the farm



Wilmar Castillo's been working in coffee more or less since he was six years old. Tagging along with his father and three older brothers, the family worked on farms from their home in La Libertad throughout Huehuetenango. Some of the earliest memories Wilmar shares include his father's passion and care for coffee. Everything he learned during those hard years he attributes to his success now, and he is set on providing a brighter future for his family.

Looking back, Wilmar knew he would end up in Hoja Blanca. Stories were passed around about this little valley, folks calling it a blessed land. He finally convinced the family to move about 14 years ago, and is so glad for that. Vista Al Bosque (Overlooking the Forest) sits along the verdant ridges of the valley neighboring two of his brother's lots, and Wilmar manages the land along with his wife and teenage son. He and the family are an absolute joy to work with-- Wilmar is quality focused, affable, and hilarious. And it doesn't hurt that the coffee slays every season, with deep chocolates, orange and lemon citrus, vanilla, stone fruits cooling into raisin.

