



Guatemala – A Rainbow of Choices

Each of Guatemala’s eight coffee regions has a unique personality forged from the combination of distinct natural and human elements. Varied microclimates, volcanic soils, consistent rainfall patterns and high altitudes predestine Guatemala for growing fine quality coffee. Coffee is not grown in isolation, it is a thread woven into the cultural and natural context of each region.

All of Guatemala’s high altitude coffees develop a delightful aroma, a pleasant acidity, a full body and a delicate sweetness; a combination that results in a balanced and flavorful cup.

Among other Guatemalan coffees in El Café’s stock, we specialize in Genuine Antigua and Acatenango both of which are cultivated under shade on small family-owned farms.



A marked acidity, fragrant aroma, balanced body and clean, lingering finish



Elegant, well balanced with a rich aroma and a very sweet taste

