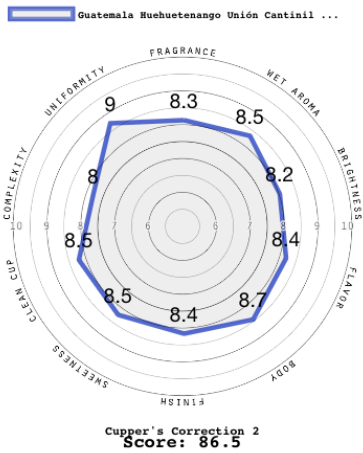




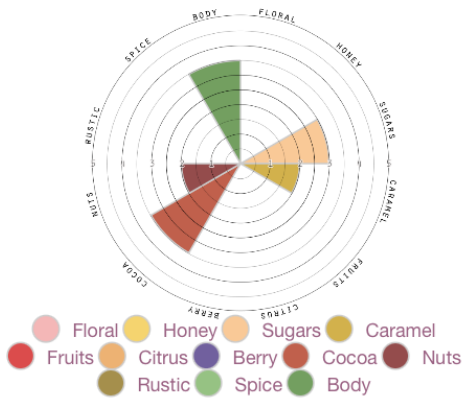
Guatemala Huehuetenango Unión Cantinil



FULL CUPPING NOTES

This Huehuetenango lot offers consistent, well-balanced flavors, and works great from medium to dark roast levels. I sensed caramel and cocoa in the dry fragrance, with light nutty hints in the background, and hazelnut chocolate in the wet aroma. This coffee brews crowd-pleasing flavors across a fairly wide roast spectrum, bittersweet balance, with a glint of acidity that structures mild top note hints. City+ roasts brought out accents of toasted nut from beneath compact flavor profile of sweet baked goods, like chocolate crinkle cookie, and caramel-almond bars. Full City roasts swells with a deep-toned flavors of dark chocolate, cocoa bitering in the back end, and a note of walnut if the aftertaste. I think you're going to find a versatile espresso here too. On it's own, Unión Cantinil has layers of dense chocolate/cocoa flavors, and should bring body and bittersweetness to an espresso blend.

GUATEMALA HUEHUETENANGO UNIÓN CANTINIL ...



SPECS

Region	Unión Cantinil, Huehuetenango
Processing	Wet Process (Washed)
Drying Method	Patio Sun-Dried
Arrival date	May 2026
Lot size	64
Bag size	69 KG
Packaging	GrainPro Liner
Cultivar Detail	Bourbon, Caturra, Catuai, Pache
Grade	SHB EP
Appearance	.4 d/300gr, 16-18 Screen
Roast Recommendations	City+ to Full City+
Recommended for Espresso	Yes

sweet maria's

Guatemala Huehuetenango Unión Cantinil

Crowd-pleasing flavors across a wide roast spectrum, bittersweet and balanced, notes of sweet baked goods, chocolate crinkle cookie, caramel-almond, dark-toned cocoa, walnut, a glint of acidity. City+ to Full City+. Good for espresso.