



[Coffee Feature: Guatemala - New Crops](#)

The new-crop Guatemalan coffee has arrived and we're super excited to be able to list these first few lots much earlier than expected. It's going to be a great year for us in Guatemala. Guatemalan coffee is arguably the crown jewel of Central America coffees. There are diverse growing regions within the country that have the altitude, soil and climate conditions to produce great coffee. Antigua coffees are well-known and highly rated. Huehuetenango from the north highland can be exceptional and have distinct acidity and fruited flavors. Acatenango, Atitlan, Coban, Fraijanes and Quiche can be nice. But the key to a great coffee isn't in the regional demarcation, but in the characteristics specific to the farm itself, and the farmer that works it. Is the health of the soil maintained with good agricultural practices? Is the picking done with care, excluding under-ripe and over-ripe fruits? Is the wet-process performed with diligence and consistency? Is the coffee tree a sustainable variety, or a newer over-producing hybrid?

[Guatemala Finca Candelaria - Lote Nueces](#)

Candelaria is located in the Alotenango area, near Antigua. The farm is at the base of the sweeping ascent to the peak of Volcan de Fuego, with coffee grown between 1220 and 1500 meters. Candelaria was an old farm that was in poor condition when it came under the ownership and management of Luis Pedro Zelaya Sr. There has been a process of revitalization at Candelaria for some years now, as older trees are heavily pruned back (which takes them out of production for 2 years) or replaced completely with new plant material. The lightest roasts of Candelaria have citrus with a twist of rind in the finish. The brightness still breathes life into this coffee at darker levels. It's not a super complex coffee, but a great daily drinker, especially with the a good roast treatment. Yet the sweetness persists through the long aftertaste. An early Guatemala arrival of this quality is a godsend. While others are working through old coffee with a faded cup character from last year, a lively new crop coffee is a world of difference.

[Guatemala Volcan de Fuego Guacatepeque](#)

Guacatepeque is an ancient local name for the area this coffee comes from, a group of small coffee producers in the Alotenango area. The farms are on the rising slopes of the Volcan de Fuego, which has been moderately active in the past few months. The soil in the area is unique, and contains quite a lot of sand and ash from Fuego. Producers must take care to balance this with organic materials to keep the coffee trees in production. The area these small farmers work in is adjacent to the large La Candelaria farm, in fact they are just upslope from it on the same side of the Fuego volcano. Much of the area is forest preserve, which protects the water supply, as well as providing the much needed organic soil inputs. We find the cup to be uniquely different than other coffees in the zone. We built this lot of Guacatepeque by cupping each day lot batch, looking for a target flavor profile. This is a classic crowd-pleaser coffee. The cup has good caramelized-sugar sweetness, especially in the light roast where orange notes and hazelnut roast taste are so complimentary. There is a dark honey taste in the finish, and a hint of cinnamon stick. More developed roasts reveal dark toffee with almonds, milk chocolate and raisin fruit notes. It's not an overly complex coffee, but delicious all the same. And as a new 2013 crop coffee, it blows the top off all the past crop offerings out there. It's lively, clean and fresh. And it makes a great SO espresso as well.



[Naturals Part 3](#)



[Wet Processing](#)

Since we have been spending a lot of time explaining what the deal is with natural/dry processed coffees, here's a little break from all the sun-

Have you seen parts one and two of our video series explaining natural coffees? We recently posted part 3. In this episode, Tom cups different natural coffees and explains why they taste different from each other. Click [here](#) to watch.

baked dryness. We put together this video a little while back with some great footage Tom shot of a wet processing mill in El Salvador. Click [here](#) to watch.

New Coffee:

[Ecuador Zamora](#) has raisin, prune and date flavors with rock candy and burnt sugar in this super sweet cup, juicy body, versatile at various roast levels.

[Kenya Nyeri AA Gatomboya](#) is loaded with fruit: red grapefruit, pomelo, Meyer lemon, candied orange peel finish, amazing SO espresso with citrus and chocolate.

[Guatemala Volcan de Fuego Guacatepeque](#) has good caramelized sugar sweetness, dark toffee and almonds along with raisin notes, a classic "crowd pleaser" cup.

[Guatemala Finca Candelaria - Lote Nueces](#) with a citrus rind twist, bracing acidity, orange-laced chocolate, and persistent sweetness throughout the finish.

[Ethiopia Organic Suke Quto](#) is a complex cup with floral notes, stone fruits, melon, dark brown sugar and coffee cake crust at darker levels.

[Sumatra Toba Batak Peaberry](#) with dark dried plum-raisin fruit, stewed rhubarb, spiced apple cider, syrupy body and amazing sweetness (for a Sumatra lot).

New Products:

[Ceramic Immersion Dripper](#): One of BonaVita's new clever designs

[Half Liter Travel Kettle by BonaVita](#): Take charge of coffee brewing at work or on the road



Sweet Maria's Coffee Inc. - info@sweetmarias.com - www.sweetmarias.com

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