

Foxhole Coffee – Origins Guatemala

Guatemalan coffee is renowned as one of the world's finest single-origin coffees, deeply tied to the country's diverse landscapes, unique geography, and ideal growing conditions. Nestled in Central America, Guatemala's coffee plantations thrive across a rugged terrain shaped by volcanic mountain ranges, lush rainforests, and high plateaus. The country's geography features a mix of microclimates, with elevations ranging from 1,300 to 2,000 meters (4,265 to 6,562 feet) above sea level, providing optimal conditions for cultivating Arabica beans, particularly the Bourbon, Typica, and Caturra varieties.

The **landscape** plays a pivotal role in the coffee's quality. Many plantations are situated on the slopes of Guatemala's 37 volcanoes, eight of which remain active, including Fuego and Pacaya. These volcanic soils are rich in minerals like potassium and phosphorus, lending a distinct depth to the coffee's flavor. Regions such as Antigua, framed by three volcanoes (Agua, Acatenango, and Fuego), benefit from this fertile ash, while the highland areas like Huehuetenango, near the Mexican border, offer rocky, limestone-rich soils and cooler temperatures due to their elevation... sometimes exceeding 1,900 meters (6,233 feet).

Flavor notes of Guatemalan coffee vary by region but are consistently celebrated for their complexity and balance. Beans from Antigua often exhibit a smooth, full-bodied profile with hints of cocoa, spice, and a subtle smokiness, thanks to the volcanic influence and sunny, dry microclimate. Huehuetenango coffees, grown at some of the highest elevations, are brighter and more acidic, showcasing floral notes, citrus (like orange or lemon), and a crisp apple-like finish. Other regions, such as Atitlán near Lake Atitlán, produce beans with a rich, chocolatey base layered with berry or stone fruit undertones, reflecting the humid, misty environment and organic-rich volcanic soil.

The **elevation** of Guatemala's plantations is a key factor in its status as a premier single-origin coffee. Most coffee is classified as Strictly Hard Bean (SHB), a designation for beans grown above 1,350 meters (4,430 feet). This high altitude slows the cherry maturation process, allowing the beans to develop denser, more concentrated flavors. Combined with the country's two distinct seasons- rainy (May to October) and dry (November to April)- and ample shade from native trees like Inga, the conditions nurture a coffee that's both nuanced and consistent.

In essence, Guatemalan coffee embodies its origin- a harmonious blend of volcanic power, highland purity, and tropical vibrancy, delivering a cup that's as dynamic as the landscape it hails from.

Savor Guatemala's volcanic charm in every sip- cocoa-kissed spice meets bright citrus in a cup that dances on your palate.