

# VERVE

COFFEE ROASTERS



## GUATEMALA LA HUERTA

CHERRY • GRENADINE • FUDGE

**PRODUCER**  
**RENARDO OVALLE**



**REGION**  
**LA LIBERTAD,**  
**HUEHUETENANGO**



**ELEVATION**  
**1400-1600 METERS**



**PROCESSING**  
**WET-PROCESS**



**CULTIVAR**  
**BOURBON, CATURRA**



**HARVEST**  
**DECEMBER-MARCH**



### CUP CHARACTERISTICS:

Back with an intense, syrupy sweetness; La Huerta exemplifies the vibrant cherry-like flavors characteristic of the Huehuetenango growing region.

### SOURCING INFORMATION:

So far removed from the center of Guatemala that it's almost in Mexico, La Libertad, Huehuetenango is the most northerly coffee region we purchase from. Here, where the tail-end of the great American Cordillera spills over from Mexico (where it's referred to as the Sierra Madre de Chiapas), Huehuetenango is the only Guatemalan growing area characterized not by volcanic soil, but clay-loam soil.

Finca La Bolsa is cradled at the base of two large mountains to which it owes its name meaning, "the bag." La Bolsa was Initially planted in 1958 - when the land was purchased from Finca El Injerto - by Dr. Jorge Vides Molina. Today the farm is owned and operated by his grandson Renardo Ovalle.

This stunning lot was harvested from a special area of La Bolsa called La Huerta, or "the orchard," where bourbon and caturra trees grow under the shade of Inga trees resulting in slow cherry maturation responsible for the complex acidity found in this cup.