

# Hacienda Kampura, Izabal Guatemala



Designated Heirloom Cacao 2023  
Cacao of Excellence winner 2023 - Bronze  
Cacao of Excellence - 50 Best 2025  
Organic Certified

In the last 50 years Guatemala has lost over half of the natural forests. Kampura farm, looking to change this, has designed an agroforestry marvel; preserving two wood species that are in danger of becoming extinct, Genuine Mahogany and Honduran Rosewood.



## FLAVOUR PROFILE

Light acidity, revealing hints of grapefruit, berries, tropical fruits, and raisins. Vegetal, floral and nutty tones follow, with medium bitterness and gentle astringency leading to a harmonious finish.

*Sensory description developed by Cacao of Excellence.*



## FARM INFORMATION

We can proudly say that Kampura is the only farm in Guatemala to have all of the SGU (Guatemala Selection) clones, which is a collection of native Guatemalan clones done in the 1960's.

In Kampura 700 ha of deforested land had been converted into forests. They have planted over 625,000 trees in the farm. Impact made by the rubber forest is made and the carbon offsets are sold in the voluntary market.



**GRADING:** Premium - high quality selected beans  
**GENETICS:** Trinitario  
**SIZE:** Almond, Varied Size  
**FERMENTATION:** 5 to 6 Days in wood boxes  
**DRYING:** 4 days slowly sun Dried and mechanical dryer  
**PACKAGING FORMAT:** Jute Bags of 62 Kg with inner Grainpro



## POST HARVEST

Our beans are classified according to the harvest time and the general conditions of wet mass to ensure a successful fermentation process, we use wooden boxes and has a duration of 5 to 6 days with a specific protocol that guarantees a unique flavour.

For drying, we use wooden drawers, with slow and constant movements. It starts with a few hours of sun exposure on the first day, increasing the time in the following days until it reaches the right moisture.