



## **GUATEMALA SHB EP CONVENTIONAL**

Notes: MANDARIN ORANGE, MILK CHOCOLATE, BROWN SUGAR

### **ORIGIN INFORMATION**

Grower	Smallholder coffee producers from Guatemala
Variety	Bourbon, Catuai, Caturra, and Typica
Region	Western Highlands of Guatemala
Harvest	February to May
Altitude	1,300 – 1,500 meters
Soil	Volcanic loam / Clay minerals
Process	Fully washed and dried in the sun
Certifications:	Organic

### **BACKGROUND DETAILS**

The Guatemalan Special Coffee Marketing Federation (FECCEG) is a nonprofit organization founded in 2006 to help small coffee producers manage challenges and risks. 15 organizations of producers, associations and cooperatives form the federation today, including the small-scale farms of 1,150 men and 350 women, dedicated to organic production of specialty coffees, honey, panela and cocoa. This land is known for its majestic mountains, dotted with volcanoes, and a diversity of microclimates that imprint unique features in our high-quality coffees.