



GUATEMALA HUEHUETENANGO SAN MATEO SHB EP CONVENTIONAL ECOTAC

Notes: CHERRY, APPLE, ORANGE, MINT, MILK CHOCOLATE.

ORIGIN INFORMATION

Grower	Producers members of Cooperativa Integral de Comercialización Nuevo Amanecer, Responsabilidad Limitada CICONA, R.L.
Variety	Anacafe 14, Catimor, and Sarchimor
Region	San Mateo Ixtatán, Huehuetenango, Guatemala
Harvest	December - March
Altitude	1,000 – 1,700 masl
Soil	Clay Minerals
Process	Fully washed and dried in the sun
Certifications:	Conventional

BACKGROUND DETAILS

Most look to western Guatemala for coffee, but there is something exciting to offer from the heart of the country. Guatemala is sourced from several different cooperatives located in different departments of Guatemala. Coffee regions have thousands of indigenous communities where coffee has been cultivated for generations on small farms that average 3 acres in size. Producers process their harvest with their own micro-mill, which allows for meticulous care in cherry selection, de-pulping, fermenting, and drying the coffee.



They have also organized themselves into cooperatives to overcome the obstacles they face in a rugged and isolated coffee regions of Guatemala. The cooperatives provide centralized warehouses to store dried parchment until it is time to move the coffee across the country along rough roads to Guatemala City where the coffee is prepared for export. Through cooperatives, the producers have combined their efforts to gain technical assistance for managing their farms with the best organic practices and learned new strategies to protect their farms from the impact of climate change and focus on strategies to improve quality. Using materials, like coffee pulp, to make fertilizers has helped reduce the transportation costs associated with purchasing fertilizer from afar, and at the same time, creates an abundant source of fertilizer that ensures better yields and quality.