



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Guatemala Organic



Our Guatemala Organic coffee is cooperatively grown by roughly 365 small family farmers in the municipalities of Olopa, Camotan and Jocotan. The farms are all located within Guatemala's Chiquimula Department on its eastern border, neighboring Honduras and El Salvador. These Guatemala Organic coffee farmers are members of the ADISQUE Co-op (Association of Integral Sustainable Development of Quezaltepeque), which was established in 1996. Since then the coop has since expanded its membership and infrastructure, instituting development programs for education, sustainable agriculture, and gender equality. These Guatemala Organic coffee farms average only about 2 acres and are spread throughout the forests of the Sierra Las Minas and Monte Cristo mountain ranges, which makes preservation of local ecosystems and adherence to

sustainable growing an integral part of the operation. These areas also claim excellent altitudes (4,600 - 5,400 ft), generous natural water resources (120+ inches per year of rainfall) and rich volcanic soil; all-in-all a very ideal microclimate for specialty coffee. Natural shade canopy trees, such as inga, cedar, laurel, citrus and banana protect the smaller coffee shrubs while also providing nitrogen fixing in the soil and a home to migratory birds who consume potentially damaging insects. Selective planting and pruning is practiced for the health of the coffee plants and best cup qualities. The soil is naturally composted in accordance with organic and sustainable practices, while the natural mountain spring water used at the wet mill is recirculated to reduce waste and overall water volume. During harvest many more family laborers are brought in and specially trained to selectively pick only the reddest, fully ripened fruits to maximize sugar impact. These Guatemala Organic coffee beans are sun dried in the parchment on concrete patios before being dry milled, graded and ultimately cupped at the co-op's headquarters in the town of Quezaltepeque.

Cupping Notes: Balanced, aromatic, medium acidity, notes of honey and brown sugar.



Producer:	ADISQUE Co-op
Region:	Chiquimula Department
Variety:	Caturra, Catui, AnaCafe-14, Bourbon
Processing:	Washed
Altitude:	4,600 - 5,400 ft (1400 - 1650m)
Coffee Grading:	SHB
Harvest:	November - May

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