



Guatemala Huehuetenango – ORG

- REGION: Huehuetenango
- GROWER: ASDECAFE
- PROCESSING: Fully washed
- GROWING ALTITUDE: 1400–1800 masl
- PLANT VARIETIES/CULTIVAR: Catuai, Bourbon, Pache, Catimor
- HARVEST PERIOD: December–March
- CERTIFICATIONS: Organic

This coffee is produced by ASDECAFE (La Asociacion Sostenible de Café de Guatemala), a sustainable, second-level coffee association founded in Guatemala in 2013. ASDECAFE works with over 1,000 active producer members including seven co-ops in the Huehuetenango and El Quiché regions in the northwest of the country.

The association is committed to sustainability and environmental protections, the equitable distribution of all generated income, transparency in business and long-term relationships with customers and suppliers. It's also intently focused on using good agricultural and post-harvest practices to improve its members' coffee quality and access to international markets.

By coming together under the umbrella of ASDECAFE, smaller cooperatives can experience savings, such as through shared transportation costs and splitting certification fees. ASDECAFE also offers services including technical assistance, trainings and pre-financing. Working together also gives them more bargaining strength and enables them to build relationships with importers that can offer better prices and longterm stability.

Roast: medium

Tasting Notes: cocoa cereal, juicy acidity, apple pie, mineral finish

