



## MY OLD FRIEND – ORGANIC

**A blend of the following coffees:**

### MEXICO CHIAPAS GRAPOS – ORGANIC

- REGION: Chiapas, Mexico
- GROWER: Grupo de Asesores de Producción Orgánica y Sustentable (GRAPOS)
- PROCESSING: Fully washed and sun-dried
- GROWING ALTITUDE: 1200 – 1500 masl
- PLANT VARIETIES/CULTIVAR: Bourbon, Caturra, Catuai, and Typica
- HARVEST PERIOD: October – March
- CERTIFICATIONS: Organic

This coffee is sourced from family owned farms organized around the Organic and Sustainable Production Advisory Group (Grupo de Asesores de Producción Orgánica y Sustentables, or GRAPOS) - a farmers group operating in the municipalities of Unión Juárez, Cacahoatan, and Tapachula located within the state of Chiapas, Mexico. Members of GRAPOS are mainly smallholder farmers with an average of 3 hectares of land.

GRAPOS provides essential services to its members including access to finance, technical assistance and community development programs. It has invested in nurseries to support farm renovation, and diversification initiatives including a handmade textiles production program and mushroom cultivation project aimed at creating other sources of income.



# GUATEMALA HUEHUETENANGO – ORGANIC

- 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 Quiche 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: dark

Tasting notes: dark chocolate, toasted hazelnut, molasses chips