PHOENIX

Salvador • Apaneca Ilamatepec • Ahuachapan



ABOUT THIS COFFEE

Phoenix coffee is grown under a highly diversified shade system that encourages biodiversity.

Why choose organic farming?

The Apaneca Ilamatepec region was hit by the Rust, a very serious epidemic, which had serious consequences for coffee production. It destroyed many plantations, forcing growers to replant coffee trees with more resistant varieties over a period of 10 years.

In 2005, well aware of the future challenges of climate change, the cooperative decided to enter the organic market. They encountered difficulties, however, as coffee was more complicated to produce and yields were low. As the cost/benefit ratio was low, many producers withdrew from the cooperative, dropping from 23 to 11. These 11 producers have come together to tackle the instability of production on each farm and offer you a coffee that has risen from the ashes!

Producer	**Les producteurs du projet PHOENIX**
Species	**Arabica**
Varieties	**Tabi, Castillo**
Process	**Washed**
Drying	**Patios**
Altitude	**1200**
Harvest	**December - March**
Type of harvest	**Manual**

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